

MRS. ERICSSON HAMMOND'S
SALAD
APPETIZER
COOK BOOK



First Supplement To
The Swedish French American Cook Book



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MRS. ERICSSON HAMMOND'S
SALAD APPETIZER
COOK BOOK



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Mrs Ericsson Hammond

Mrs. Ericsson
MRS. ERICSSON HAMMOND'S
SALAD APPETIZER
COOK BOOK

OWNER OF THE
SWEDISH, FRENCH, AMERICAN COOKING SCHOOL



*A carefully composed supplement book
containing illustrations, menus,
excellent recipes of appetizers, salads,
and a variety of different hot and
cold entrées, desserts, and meringues*



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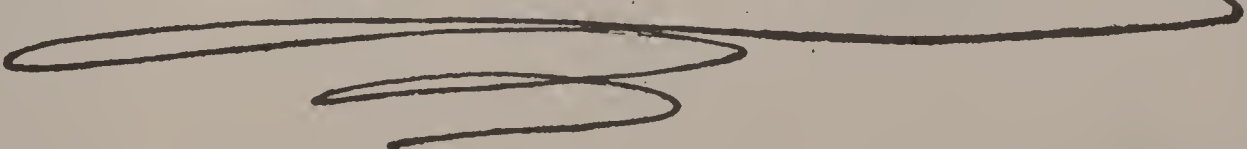
PREFACE

THE ever-growing longing and necessity for something new, something to tempt the appetite and satisfy the request impels me to give to you not only a change of the menus, but new ideas and fresh help. The object therefore of this culinary Salad Appetizer Cook Book is to help those who have for their duty to prepare such, and not in need of a large number of other recipes of cooking. I am giving these recipes with great care, every one having been well tried.

When I ventured to place before the public in 1918 my large book named "The Swedish, French, American Cook Book" it contained practically everything, plain as well as fancy cooking, I know the great help and success it has been to all that possess one, as every recipe from the hors-d'œuvres to the desserts have been exhaustively praised and complimented. But being such a large one, that has caused a request for a smaller book. This one also gives you the title of the dishes in French as well as in English as the French names in menus have become fashionable. It therefore becomes the duty of all persons interested in culinary matters to know how to name and write them in correct French.

The author can hardly expect that this small supplement will bring about such extreme result as the large one has done, but she does hope that its use will be the means of introducing great variety and economy in the preparation of these dishes. The mode of the decoration, garniture style of dressing, dishing up and serving is very briefly explained. I would please ask you not to overlook that close attention to every little detail and the importance of practising. It is by that alone that knowledge and efficiency in this line of work can be attained.

Mrs Ericsson Hammond



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MRS. ERICSSON HAMMOND'S
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THE SWEDISH-FRENCH-AMERICAN COOKING CLASS

Appetizers and Sandwiches

Appetizers (Hors-d'œuvres)

The first course of a dinner that is served before the soup is called in French a hors-d'œuvre, or, in English, an appetizer. It is also, by some people, called a savory. It may contain grapefruit, oranges, apples, macédoine fruits prepared in some way, raw oysters and clams on half shell, or dainty relish in small fancy appetizing ways prepared from different kinds of tasty fish, such as smoked salmon, anchovies, sardines, caviar, and sturgeon, also different kinds of shell-fish. It should be highly seasoned and prepared snappily, dainty, and pleasing to the eye, to give a dinner great promise. To make these dishes look inviting, they are to be served on a folded napkin or a fancy paper doily on a nice platter.

How to Dissolve Cox's Gelatine

Cox's POWDERED GELATINE is the best on the market and any one using it according to the recipes will find everything satisfactory. [No other gelatine can be used in place of Cox's and measured in this way.] It must be melted and measured by the spoon to whatever quantity is wanted. Put a large package in a small saucepan; add to that one large cup of cold water; mix well; let it stand on the table until it begins to thicken; put the saucepan on top of a pan of hot water on the stove; let stand until it melts and becomes hot.

Artificial Aspic (Aspic artificiel)

If no aspic is at hand, artificial will do in place of it for those appetizers. Put three tablespoons dissolved Cox's gelatine in a cup; fill the cup three quarters full with hot water; add one tablespoonful sherry and a pinch of salt. If the aspic is wanted in a shade of brown, color with a little beef extract; if wanted a tomato shade, color with the Burnett's orange and red coloring; if a green shade is wanted, color with some parsley, which should be chopped very fine, put in a cloth, dipped in hot water, and then wrung out well into the aspic until it becomes the shade desired.

Smoked Salmon with Chartreuse à la Mauret

Saumon fumé, Chartreuse à la Mauret

For Six Persons

One half pound of smoked salmon. One cup of whipped cream. Three tablespoons of dissolved Cox's gelatine. Cayenne pepper, salt. One cup of aspic. Truffles for decoration. One tablespoon of butter. Six slices of bread.

HOW TO MAKE IT. Put small moulds in shape of a rabbit on ice. Glaze with aspic. Fill the ears and the legs of the rabbit with finely chopped truffles or parsley. Drip some aspic on the decoration. Make an eye of lemon and truffles, also the mouth. Line the rest of the moulds with whipped cream that has some gelatine. Fill with salmon, gelatine and cream mixed. Leave the moulds on ice until ready to serve. Dip in warm water, turn out on the slices of bread that have been cut the size of the rabbit-mould buttered and lined with a slice of smoked salmon. Arrange on a platter. Garnish with parsley. Serve before the soup.

Smoked Salmon à la Floria

Saumon fumé à la Floria

For Six Persons

Half pound salmon. Six slices of bread. One quarter of a pound of Philadelphia cream cheese. One large tablespoon of butter, pepper and salt.

HOW TO MAKE IT. Stir the butter to a cream, then add the cheese, pepper, and salt. Spread it on the slices of bread leaving part of it for decoration. Put a slice of salmon on each. Cut out with a large round biscuit cutter. Spread some of the salmon very thin. Cut it in pieces two inches long and one and a half inches wide. Roll it in thickness of a small finger. Place one of them on each sandwich. Glaze with aspic. Put the rest of the cheese in a paper bag that holds a fancy tube. Decorate around each sandwich with the cheese, and with dots on the rolled salmon, arrange on a platter; garnish with parsley. Serve before the soup.

Canapé of Smoked Salmon à la Vicomte

Canapé de Saumon fumé à la Vicomte

For Ten Persons

One loaf of French bread. One pound of smoked salmon. Half a pound of butter. Two bunches of water cress. Cayenne pepper, salt, and half a teaspoon of mustard.

HOW TO MAKE IT. Cut the ends off the loaf of bread. Scoop out part of the bread evenly leaving some of the bread with a crust. Fill with the salmon. Leave in the ice-box until ready to serve, then slice in even slices. Arrange on a platter, one after the other in form of a ring, with water cress in the center. Serve with a cocktail.

FILLING. Chop the salmon very fine and part of water cress and add it to the butter that has been stirred to a cream. Season with the mustard, pepper, and salt.

Smoked Salmon à la Guatemala

Saumon fumé à la Guatemala

For Eight Persons

One half pound of smoked salmon. Six leaves of crisp lettuce. Two hard-boiled eggs. Three tablespoons of butter. A teaspoon of mustard, pepper and salt. Sixteen thin slices of bread. Some parsley for garnishing.

HOW TO MAKE IT. Mix the mustard and the pepper with the butter. Spread it on the slices of bread. Put a lettuce leaf on six of the slices of bread. Put the other slices of bread on the top, one on each. On top of that put a slice of salmon. Cut out with a medium round biscuit cutter. Put on top of that a thin slice of the egg. Put a diamond of truffles in the center of the egg. Decorate all around with dots of stirred butter. Drip some artificial aspic on the decoration. Arrange on a platter, garnish with parsley. Serve before the soup.

Smoked Salmon à la Charlotte

Saumon fumé à la Charlotte

For Eight Persons

Eight slices of bread. One half pound smoked salmon. Three tablespoons of Cox's gelatine. One half cup of whipped cream. A pinch of pepper and salt.

HOW TO MAKE IT. Butter the slices of bread. Put a thin slice of salmon on each. Cut out with a medium round biscuit cutter. Put in the center of each a ring of charlotte, and in the center of them put a small roll of the salmon. Decorate all around the sandwich with stirred butter and diamonds of truffles. Arrange on a platter. Garnish with parsley. Serve before the soup.

THE CHARLOTTE. Put tiny small ring moulds on ice, glaze with aspic and fill with the cream. To one half a cup of whipped

cream, two tablespoons of the dissolved Cox's gelatine, pepper and salt.

Smoked Salmon à la Gertrude

Saumon fumé à la Gertrude

For Six Persons

Half pound of smoked salmon, half cup of cream; two tablespoonfuls of dissolved Cox's gelatine, six slices of buttered bread, truffles for decoration, cayenne pepper and salt.

HOW TO MAKE IT. Slice the smoked salmon very thin, press out with a knife still thinner, cut them all the same size—three inches long and one and one half inches wide and roll. Glaze the rolls with gelatine and decorate on each a rose of stirred butter with a truffle center; place them on the buttered bread that have been cut in round pieces, decorated with diamonds cut from salmon and truffles, and with cream. Arrange them on a platter on a paper doily and garnish with parsley. Serve before the soup.

Smoked Salmon à la Thyra

Saumon fumé à la Thyra

For Six Persons

One cup of smoked chopped salmon, one cup of whipped cream, four tablespoonfuls of dissolved Cox's gelatine, a pinch of pepper, truffles for decoration, a half cup of artificial aspic, some spinach green for coloring, six slices of bread, and a tablespoonful of butter.

HOW TO MAKE IT. Put small forms in the form of a leaf on ice; glaze them with aspic and decorate with truffles; line them with cream. To the half cup of cream take two spoons of gelatine, color it light green and fill with the salmon. Leave on ice until ready to serve. Spread the slices of bread with butter and chopped water cress; dip the forms in warm water and turn them out; trim the bread neatly all around. Arrange them in the form of a ring on a platter and in the center put the bunch of water cress. Serve before the soup.

FILLING. Put a saucepan on ice with the chopped salmon; add the rest of the gelatine, pepper, salt, and last the whipped cream.

Smoked Salmon à la Guinevere

Saumon fumé à la Guinevere

For Six Persons

Six slices of bread. Two large tablespoons of butter. A pinch of mustard, pepper and salt. Two hard-boiled eggs. One half pound of smoked salmon.

HOW TO MAKE IT. Butter the slices of bread. Cut the salmon in slices and spread it out very thin. Put a slice of salmon on each slice of bread. Cut out with a large biscuit cutter. The rest of the salmon chop very fine. Add it to the butter that has been stirred to a cream. Add mustard and pepper. Put it in a paper bag that holds a fancy tube. Put a row of the salmon across the sandwich, then a row of the white of egg that has been finely chopped. Then a row of the chopped yolk. Then a row of the salmon. The other half of the sandwich decorate the opposite way. Make a net of the stirred butter over the sandwich, with a very small paper tube. Then arrange on a platter, garnish with parsley. Serve before the soup.

Smoked Salmon à la Menzele

Saumon fumé à la Menzele

For Six Persons

Six thin slices from a large loaf of bread. One half pound of salmon. One cup of whipped cream. Two tablespoons of butter. Some spinach coloring. Cayenne pepper, salt to taste.

HOW TO MAKE IT. Trim the slices of bread all around evenly; cut them in square pieces. Double them into a triangle. Cut the point from the top making it oval, showing the bread from underneath. Spread the top of it with the smoked salmon and then fill. Glaze the salmon with dissolved Cox's gelatine with a fancy tube. Decorate all around on the salmon with stirred butter that has been colored light green and on top of this decorate with truffles. Arrange on a platter on a paper doily. Garnish with parsley. Leave in the ice-box until ready to serve.

FILLING. Small cup of whipped cream. Three tablespoons of Cox's gelatine. The rest of the chopped salmon, cayenne pepper, salt to taste. Put part of the cream in a saucepan on ice. Add the gelatine and the salmon, pepper, salt. Mix well. Add the rest of the cream.

Smoked Salmon à la Miguel

Saumon fumé à la Miguel

For Eight Persons

Eight slices of bread. Half pound of smoked salmon. Butter, pepper, and salt and one small cucumber.

HOW TO MAKE IT. Spread the bread with the butter and then with chopped cucumber. Put on each slice of bread a slice of the salmon. Slice the rest of the salmon. Cut it out with a round biscuit cutter three quarters of an inch across. Decorate across the

it commences to stiffen, then add the rest of the cream, pepper and salt to taste. Put a small tablespoon of the chartreuse on each slice of salmon and roll; glaze with dissolved Cox's gelatine on the top and decorate with a large daisy made from truffles on each sandwich with a yellow center and the green stem from the colored cream. Glaze again with artificial aspic. Put them on buttered bread the size of the roll. Arrange them on a platter in the form of a rose with parsley in the center. Serve before the soup.

Smoked Salmon au Cucumber à la Gimo

Saumon fumé au Concombre à la Gimo

For Eight Persons

One large cucumber, half pound of smoked salmon, three tablespoons of butter, eight slices of bread, a pinch of mustard, cayenne pepper and salt.

HOW TO MAKE IT. Peel the cucumber with a fluted knife; cut both ends off, scoop out all the insides of the cucumber and fill. Spread bread with butter and the cut off part of the cucumber that has been chopped fine; cut out with a round patty cutter. Slice the cucumber evenly; put a slice of it in the center of each sandwich. Decorate on it in the center with two strips of truffles crossed and all around with diamonds of smoked salmon, stirred butter, and truffles; drip some aspic on the sandwiches to glaze them. Arrange them on a platter in the form of a ring and garnish with parsley. Serve before the soup.

FILLING FOR THE CUCUMBER. Stir the butter to a cream (leaving part of it for decoration); add the finely chopped salmon, mustard, pepper, salt; color with some butter coloring to make the filling the shade of salmon and stuff the cucumber. Leave on ice until ready to serve.

Stuffed Egg with Smoked Salmon à la Zomza

Œufs farcis au Saumon fumé à la Zomza

For Eight Persons

Two eggs. Half pound smoked salmon. Three tablespoons of butter. Cayenne pepper, pinch of mustard. Eight slices of bread.

HOW TO MAKE IT. Put the eggs in hot water and boil for twelve minutes. Put them in cold water until cold. Remove the shell. Cut the eggs in halves lengthwise. Carefully scoop out the yolks as not to break the whites. Put the whites back into cold water until ready to use. Butter the slices of bread. Slice the salmon

very thin. Cover the slices of bread with the salmon. Cut out with a large round biscuit cutter. Cut strips of salmon about one quarter of an inch in width for decoration. The rest of the salmon chop very fine. Stir the butter to a cream. Leave part of the butter for decoration. Mix the rest of the salmon to the rest of the butter, mustard and pepper. Stuff the eggs. Put one half of the eggs with the stuffed side down on each sandwich. Decorate them with a strip of the salmon. Glaze with aspic. Decorate with the stirred butter through a small paper tube in checkers on top of the salmon, with a border of stirred butter and truffle all around. Arrange on a platter in form of a ring. Decorate with the yolks that have been mixed with the butter and stirred to a smooth paste. Put through a fancy tube. Put a row between the eggs going on a bias toward the platter. On the end of each row put a round piece of truffle. Garnish with parsley.

Sandwiches with Smoked Salmon à la Camilla

Sandwiches au Saumon fumé à la Camilla

Take a half pound of well-smoked red salmon (not salty) and slice very thin; roll in small rolls an inch around and an inch in length; glaze them with aspic and decorate on each roll with a fine strip of truffle. Slice bread and cut it out with a round biscuit cutter, then butter it; put five rolls on each sandwich each roll meeting in the center; trim the bread in between each by scalloping it and in the center of each put some whipped cream through a paper bag. Decorate a daisy of truffle on top of the cream and then drip some aspic on the truffles. Arrange them on a platter in the form of a ring and garnish with parsley in the center. Serve before the soup

Smoked Salmon Sandwich à la Erick

Sandwich au Saumon fumé à l'Erick

For Six Persons

A quarter of a pound of salmon, two tablespoons of butter and six slices of bread.

HOW TO MAKE IT. Cut the bread, slice the salmon very thin and spread it out, put it on the bread that first has been buttered and trimmed around. Cut them in diamond shape all even size. Glaze with artificial aspic. Stir the rest of the butter to a cream; put a narrow strip all around the sandwich; then put a row of small specks of truffles and then another strip of the butter forming a border. Put a diamond of truffles in the center with a

strip of the butter all around. Arrange on a platter in the form of a ring and garnish with parsley. Serve as an appetizer.

Cucumber Sandwich with Smoked Salmon à la Gustaf

Sandwich Concombre au Saumon fumé à la Gustaf

For Eight Persons

Eight slices of bread, two spoons of butter, one half pound of salmon, a large cucumber, two spoons of dissolved Cox's gelatine, cayenne pepper and salt.

HOW TO MAKE IT. Slice the bread in even slices, cut it out with a round biscuit cutter and spread with the butter and smoked salmon that has been chopped. Decorate with a strip of stirred butter all around the sandwich. Peel the cucumber and slice it a quarter of an inch in thick slices and cut it in the shape of a star with six points. Cut out the center for the filling with the cutter according to the size of the cucumber. Place the cucumber on the sandwich and fill. Decorate the star with stirred butter that has been colored the shade of light green with spinach coloring, and in the center of the filling put a star of truffle. Glaze the star of truffle with some gelatine.

FILLING. Mix with the rest of the chopped salmon one tablespoon of chili sauce, a pinch of chili powder, one spoon of Cox's gelatine and one spoon of whipped cream. Leave in a saucepan on ice until cold, when cold fill the cucumber through a fancy tube in the form of a pyramid.

Smoked Salmon Sandwiches à la Diana

Sandwiches au Saumon fumé à la Diane

Cut six slices of well-cured bacon very thin, press it out still thinner, fill and roll. The roll should be about two inches around. Leave in the ice-box until cold, then dip the knife in warm water and slice the rolls in very thin slices; from each roll cut about five slices across. Butter round slices of bread and spread them with smoked salmon; put five of those little slices on each sandwich, one after the other, and trim the bread in between each leaving it in the form of a star. With a paper tube fill a little cream in the center and on top of that decorate a large daisy of truffle with a center of lemon peel. Arrange on a platter in the form of a ring and garnish with parsley.

FILLING. Put in a saucepan three tablespoons of very fine chopped salmon; add two tablespoons of dissolved Cox's gelatine and three spoons of whipped cream; pepper and salt.

Smoked Salmon Sandwiches with Green Pepper à la Roy
Sandwiches Saumon fumé aux Piments à la Roy

For Six Persons

Six slices of bread, three tablespoons of butter, two green peppers, one half pound of smoked red salmon, yolks of three eggs, cayenne pepper and salt.

HOW TO MAKE IT. Slice the bread in even slices and cut it out with a large round biscuit cutter. Stir the butter to a cream and mix a little of the chopped salmon with part of the butter and spread on the bread. Sprinkle the sandwich with pepper; chop the green pepper very fine, also the salmon. Put some of the chopped salmon in the center of each sandwich the size of a nickel, then all around the salmon put an alternate row of green pepper and salmon in strips about half inch in length forming a star. Stir the yolks to a cream, mix it with the rest of the stirred butter. Through a ribbon tube put a band of it all around the sandwich joining the strips and on the edge of the sandwich put a row of chopped green peppers. In the center of the salmon put a round piece of truffle. Put the sandwiches in the ice-box and when cold drip carefully some cold aspic on the salmon. When ready to serve arrange them in the form of a ring and garnish with parsley. Serve as an appetizer for lunch or dinner.

Caviar in Tomato à la Brunnhild
Caviar en Tomates à la Brunhilde

For Six Persons

Six slices of bread, two tablespoons of butter, six tomatoes, four tablespoons of caviar, pepper and salt and yolks of two eggs.

HOW TO MAKE IT. Secure very small tomatoes (plum size) and dip them in hot water and remove the skin carefully, leaving the tomato perfect. Make a little hole on one side of the tomato, scoop it out carefully with the point of a small knife, leaving room for the caviar, and fill. Glaze them with tomato glaze and sprinkle them with finely chopped parsley. Slice the bread and cut it out with a medium round biscuit cutter. Spread them with butter and caviar. Put one tomato in the center of each sandwich and then put a green stem of parsley in each. Stir yolks of eggs to a cream with one tablespoon of butter; add pepper and salt. Put it in a paper bag that holds a small ribbon tube and decorate a band of it all around each. Garnish with parsley. Serve before the soup.

Caviar in Artichokes à la Russe

Caviar en Artichauts à la Russe

For Six Persons

Six artichoke bottoms. Six slices of bread. One small cup of fresh caviar. A teaspoon of anchovy paste. Three tablespoons of butter. Cayenne pepper.

How TO MAKE IT. Cut out the bread with a round biscuit cutter. Mix part of the butter with the anchovy paste. Spread it on the bread. The rest of the butter stir to a cream. Put it in a paper bag that holds a small fancy tube. Decorate around the edge of each sandwich with the butter. Put on each sandwich one of the artichoke bottoms. They should all be of even size, and if not sufficiently hollow, scoop them out a trifle. Fill with the caviar about a teaspoon and a half in each. Decorate on the top with some of the stirred butter through a fancy tube. Arrange on a paper doily in form of a ring. Garnish with parsley. Leave in the ice-box until ready to serve.

Caviar in Celery à la Octavius

Caviar en Céleri à l'Octavius

For Six Persons

Select even tender celery knobs, peel them and cut them so they all stand evenly and scoop them out leaving room for the caviar. Stand them in a saucepan with sufficient water to cover them, a tablespoon of lemon juice, and a small pinch of salt and let them cook until they are tender, then put them on a pan, put a piece of butter in each, sprinkle with pepper and put in the oven with some of the stock and braise them for about ten minutes, basting them. Take them out, put them on a broiler and glaze with the tomato glaze. Fill with caviar; decorate round them in circle through a fine paper tube with stirred butter. Put them in the center of the slices of bread that have been cut out with a round biscuit cutter and spread with butter and caviar. Also decorate all around the sandwich with stirred butter and arrange them on a platter in the form of a ring. Garnish with parsley and serve as an appetizer before the soup.

Caviar in Artichoke à la Malvinia

Caviar en Artichauts à la Malvinia

For Six Persons

Six slices of bread, two tablespoons of butter, six artichoke bottoms, a glass of caviar, one lemon, pepper and salt.

HOW TO MAKE IT. Cut the slices of bread round with the large biscuit cutter. Spread with the butter, and cook the artichokes in some water with lemon juice, pepper, and salt. Leave stand in the juice until cold. When cold, cut the slices from underneath each artichoke to make them lower and stand firmer. Chop the cut-off part fine and spread it on the bread. Fill the caviar in the artichokes. Decorate with stirred butter on the top of the caviar and all around the sandwich through a small tube. Arrange on a platter in the form of a ring and garnish with parsley.

Caviar à la Poularde

Caviar à la Poularde

A glass of caviar, six medium thick slices of bread, one and a half cups of cream, five tablespoons of dissolved Cox's gelatine, one half cup of artificial aspic, cayenne pepper and salt to taste.

HOW TO MAKE IT. Put little bird moulds on ice; glaze them with the aspic; decorate them with caviar in the wings, a bill of truffle, and a small eye made from lemon with a truffle center; drip some aspic on the decoration. To one cup of cream add two tablespoons of gelatine; mix it gently (be careful not to let it get thick); line the rest of the form with the cream, then fill with chartreuse of caviar; put the two forms together to make a full bird. Leave on ice until ready to serve. Cut the bread out with a round patty cutter, and with a small cutter cut the center out, leaving room for the bird to rest in; spread the rings of bread heavily with the caviar; put the birds in the rings and arrange them in the form of a ring on a platter on a paper doily or napkin. Garnish with parsley in the center and with lemons around.

CHARTREUSE—Put the rest of the gelatine to the rest of cream; season it with pepper and salt; add to it two teaspoons of caviar and mix gently.

Caviar à la Ambrosina

Caviar à l'Ambroisie

Select moulds in the shape of a corn-cob or in the form of a bunch of grapes; put them on cracked ice and glaze them with uncolored tomato aspic. Put in each hollow space a trifle of the caviar; glaze them again with aspic and decorate the leaf part of the mould with cream colored with finely chopped parsley or spinach coloring; drip some aspic on top of the decoration; line the mould with cream. To one cup of cream take three tablespoons of dissolved Cox's gelatine, two teaspoons of caviar, then fill with the chartreuse of caviar. Leave the moulds on ice until ready to turn out; butter slices of bread and cut them in the shape of the

mould; spread them heavily with caviar. Dip the moulds in warm water and turn them out; arrange them in the form of a ring on a platter with the point out and the leaf part in. Garnish with lemons around and with parsley in the center. Chartreuse see above recipe. The Chartreuse for filling.

Russian Caviar à la Yvonne

Caviar russe à l'Yvonne

Six slices of bread, two tomatoes, a small head of lettuce, three tablespoons of caviar, three tablespoons of butter, pepper and salt.

HOW TO MAKE IT. Put the lettuce in ice-water to become crisp. Select even-sized lettuce leaves, one for each person. Stir the butter to a cream and spread the bread with the butter. Cut the bread out with a medium patty cutter. Spread each sandwich with a little caviar and put a lettuce leaf on each, peel and slice the tomatoes evenly. Cut the center out of the sliced tomatoes. Fill the center with caviar, and make leaves of the stirred butter around on the tomato slices. Arrange in the form of a ring on a platter and put the heart of the lettuce in the center. Just before serving sprinkle some French dressing over the lettuce. This can also be served as a salad.

Caviar Sandwiches à la Cokunita

Sandwiches de Caviar à la Cokunita

For Six Persons

Six slices of bread, two tablespoons of butter, one glass of caviar, a cup and a half of whipped cream, five tablespoons of dissolved Cox's gelatine, truffles for decoration, cayenne pepper and salt.

HOW TO MAKE IT. Put small individual moulds in the form of a leaf on chopped ice; glaze them with aspic and decorate along the mould a branch with fine cut strips of truffles; drip some aspic on the decoration before filling. Add two spoons of gelatine to half the amount of cream, color it with finely chopped parsley and line the moulds with the green cream. Add to the rest of the cream three tablespoons of the gelatine, pepper, salt, and two teaspoons of caviar. Leave on ice until ready to serve. Butter sliced bread, spread with caviar; dip the moulds in warm water, turn out on the sandwiches and trim the bread neatly all around. Arrange them on a platter in the form of a ring and garnish with parsley in center.

Chaufroid Caviar Sandwich with Tomato à la Lydie*Chaufroid Sandwich de Caviar au Tomate à la Lydie*

For Six Persons

Twelve slices of bread, two tablespoons of butter, six slices of tomatoes, a teaspoon of caviar for each, chaudfroid sauce, cayenne pepper and salt.

HOW TO MAKE IT. Slice the bread very thin, cut out with a round medium cutter and spread the bread with the butter. Cut the tomatoes in thin slices; put one slice on each of six sandwiches and sprinkle with pepper and salt. Put the other slice of bread on the top that has first been cut out in the center with a smaller round cutter. Put them on the broiler and chaudfroid. Decorate them all around with some of the sauce colored with orange coloring and small diamonds of truffles. When ready to serve fill the center with the caviar. Arrange in the form of a ring on a platter and garnish with parsley in the center. Serve before the soup.

Caviar Sandwich à la Hildur Alexandria*Sandwich de Caviar à la Hildur Alexandria*

For Six Persons

Six slices of bread, three spoons of butter, one half pound of smoked salmon, two green peppers, two hard-boiled eggs, three tablespoons of caviar, cayenne pepper and salt.

HOW TO MAKE IT. Slice the bread in even slices and cut it out with a large biscuit cutter. Chop the salmon very fine, chop the whites of the eggs and yolks separately. Stir the butter to a cream; mix part of the butter with some of the salmon and spread on the bread. Make a cross on the sandwich with the caviar leaving about a quarter of an inch for a border. Next to the caviar put a row of the white of egg, next to the white of egg put a row of salmon, then fill the rest of the space with the chopped green peppers. Press the yolks of the eggs through a fine strainer; mix it with the rest of the stirred butter. Put it in a paper bag that holds a ribbon tube and make a ribbon of the yolk around the sandwiches. Put them in the ice-box covered until cold; drip some cold aspic over the sandwiches. Arrange them on a platter in the form of a ring and garnish with parsley in the center. Serve before the soup.

Éclairs Karoly*Éclairs Karoly*

Put a tablespoon of butter in a saucepan with a half cup of water, when it comes to a boil add to it one half cup of flour and

beat it for about two minutes until it is well mixed and becomes glossy; add a pinch of salt. Leave until cold; when cold add two unbeaten eggs, stirring five minutes for each egg. Put out small teaspoonfuls on a baking sheet, smooth and all even size, one for each portion. Put in a slow oven and bake. When baked fill them and put on a broiler and glaze with the brown chaudfroid glaze. Decorate in a circle with whipped cream all around them. Arrange on slices of tomatoes in the form of a ring on a platter. Garnish with parsley in the center and serve as an appetizer or with the salad.

FILLING. For this filling poultry, birds, game, or meat of any kind can be used. Take one cup of meat that has gone through the meat machine twice; add to it pepper and salt and put the pan in a bowl of ice and stir. Add to it two tablespoons of dissolved Cox's gelatine, two tablespoons of mayonnaise dressing, and two tablespoons of whipped cream. If used for an appetizer add a teaspoon of anchovy paste to give it a snappy taste. Caviar can be used in place of meat.

Caviar à la Duchess

Caviar à la Duchesse

Make the éclairs. [See above recipe Éclairs Karoly.] When they are baked and cold make a little hole on the side of them and fill with about a teaspoonful of caviar. Arrange on slices of tomatoes in the form of a ring and press the center of each down about a quarter of an inch in depth and the size of a thimble. Fill with mayonnaise dressing with a star of truffle in the center. Garnish with parsley. Serve before the soup.

Caviar with Cream Cheese à la Priscilla

Caviar au Fromage à la crème à la Priscilla

For six sandwiches take a quarter pound of Philadelphia cream cheese, a tablespoonful of butter, a glass of fresh caviar, six slices of bread, cayenne pepper and salt.

HOW TO MAKE IT. Cut the bread out with a round biscuit cutter; spread it with cheese, put the cheese into a paper bag that holds a fancy tube and decorate with it a band all around the sandwich, then put a band of caviar around and in the center a rose made from the cheese. Arrange on a platter in the form of a ring with parsley in the center. Serve before the soup.

Caviar in Snow à la Mathilda

Caviar en neige à la Mathilde

Measure one cup of the tomato aspic, leave it until it begins to set then whip it to a meringue light and frothy; add to it gently two spoons of whipped cream. Fill small individual ring forms that first have been glazed with the aspic; leave on ice until ready to serve. Slice the bread and cut it out with a round patty cutter the size of the mould; spread them with butter and caviar. Dip the rings in warm water and turn them out; arrange them in the form of a ring on a platter with chopped aspic in the center colored tomato shade; garnish with parsley and fill each ring with caviar. Serve before the soup.

Tomato Aspic

Aspic de Tomates

Two cups of tomato juice, a half package of Cox's gelatine, cayenne pepper and salt. Mix it all together; half whip the white of an egg; mix it with the gelatine and tomato juice. Put on the stove and stir until it boils; strain it through a thick cloth. If tomato shade is wanted, color it with a trifle of the red and orange fruit coloring.

Caviar in Celery à la Melba

Caviar en Céleri à la Melba

For Six Persons

Secure nice white celery, put it in ice-water to become crisp, cut it from the root and remove the outside stalks. Cut four pieces for each sandwich about an inch and a half in length, scrape them and put them back in the ice-water again until ready to use, also put the heart of the celery in the ice-water. Cut round pieces of bread with a large biscuit cutter and spread with butter. Put the four pieces of celery on the bread meeting in the center to form a rose with the hollow part up; fill it with the caviar, about a small half teaspoon in each, and in the center put also a little caviar. Decorate in between each stalk with a strip of butter that has been colored with orange coloring and in between each piece of celery put a leaf made with butter and colored with spinach, and on top of the caviar decorate with the stirred butter through a very small paper tube forming a net. Arrange in the form of a ring on a platter with parsley in the center and all around arrange the heart of the celery. Serve as a hors-d'œuvre. The rest of the celery can be used for creaming or with the soup.

Canope of Oyster à la Caruso

Canapé d'Huitres à la Caruso

For Eight Persons

One quart of oysters, one quarter pound of oyster crabs, a small package of Philadelphia cream cheese, a spoon of anchovy paste, two tablespoonfuls of butter, eight slices of bread, pepper and salt to taste.

HOW TO MAKE IT. Put the oysters on the stove in their own liquid, with the juice of a half lemon, pepper and salt; let them come to a boil [but be careful not to cook them]. Leave in the juice until cold and then place the oysters on a platter, the thin part in and the fat part out, joining them together, forming them round. Pick and rinse the oyster crabs, put them in a frying basket and dip them in deep smoking hot Mazola Oil. Cut out the bread with a round patty cutter and spread them with part of the cheese and butter that have been mixed with the anchovy paste; put the oysters in the center of each sandwich and all around decorate with the oyster crabs one resting a trifle on the other; the rest of the cheese and butter put in a paper bag that holds a small tube and decorate on the oysters in circles. Arrange them in the form of a ring on a platter and garnish with lemon dipped in parsley all around, and in the center put parsley. Serve before the soup.

Oyster Crab with Cream Cheese à la Gloria

Crabe d'huitre au Fromage à la Gloria

For six sandwiches take two tablespoonfuls of Philadelphia cream cheese and one tablespoonful of butter. First stir the butter until smooth, then add the cheese, cayenne pepper, and a tablespoonful of whipped cream; put it in a paper bag that holds a leaf or ribbon tube. Slice bread and cut it out with a round patty cutter; spread it with butter that has been mixed with some anchovy paste. Decorate across each sandwich, making a ribbon beginning at one side and then one opposite on the other side, then one on each side of that leaving room between for the fried oyster crabs. The sandwich must contain four ribbons and three rows of oyster crabs; put the oyster crabs down on a bias one resting a trifle on the other. Arrange them in the form of a ring on a platter and in between each put a small clift of lemon that has been dipped in chopped parsley or truffles; in the center garnish with parsley. Serve before the soup.

Oyster Crab with Cream Cheese à la Octavia

Crabe d'huître au Fromage à l'Octavia

Six slices of bread, one quarter pound of Philadelphia cream cheese, one quarter pound of oyster crabs, one teaspoonful of anchovy paste, two tablespoonfuls of butter, cayenne pepper and salt.

HOW TO MAKE IT. Stir the butter to a cream; add the cheese carefully so it does not curdle; season with cayenne pepper and a little salt, then add one spoon of whipped cream; put it in a paper bag that holds a leaf tube. Cut the bread out in round slices with a round patty cutter; spread it with the cheese and anchovy paste mixed. Mark the sandwiches out in six parts leaving a space in the center; decorate on each mark by waving the cheese to the sides making a border, place in between the cheese the oyster crabs that have been fried and are cold. Arrange them in the other spaces beginning with one to the center, then two, three, four, and then five according to the size of the sandwich, one resting a trifle on the other. In the center place a round slice of truffle, that has been glazed by dipping it into the aspic; sprinkle the oyster crabs on the sandwich with a little lemon juice. Arrange them in the form of a ring on a platter with parsley in the center and all around garnish with small cliffs of lemon that has been dipped in chopped truffles. Serve before the soup.

Sandwich of Oyster Crab à la Bergère

Sandwich de Crabes d'huître à la Bergère

Cut slices of bread, spread them with butter and anchovy paste mixed; cut them out with a round biscuit cutter. Decorate a border around each with Philadelphia cream cheese and fill the center with fried oyster crabs. Arrange them in the form of a ring on a platter and garnish with parsley in the center. Serve before the soup.

PHILADELPHIA CREAM CHEESE. Stir a tablespoon of butter smooth; add the small package of Philadelphia cream cheese and stir to a cream; add a tablespoon of finely chopped parsley, flavor it with a trifle lemon juice, cayenne pepper and salt.

HOW TO FRY OYSTER CRABS. Wash the oyster crabs; put them on a clean cloth on the table to drain; put them in the frying basket and dip in smoking hot Mazola Oil, one, two, and three, just a second for each time, then shake the basket, and sprinkle them with pepper and salt. Leave to get cold.

Oyster Crab à la Fanchonette
Crabes d'huître à la Fanchonette

Fill small individual Fanchonette baskets made from puff paste. [See recipe in my large book on page 116, Shrimp à la Fanchonette.] Fill them with the Oyster Crab Stew and put a handle in each basket. Arrange them on a paper doily in the form of a ring on a platter, and in the center fill with the rest of the oyster crabs that have been fried. Garnish with lemon around and with parsley. Serve before the soup. Can also be served as a luncheon or supper dish.

FILLING. Take a cup of thick mayonnaise dressing [see recipe Mayonnaise Dressing]; color it a trifle with the orange and red coloring to make it the shade of oyster crab. Put a half pound of oyster crab in three quarters of a cup of water, a tablespoon of butter, pepper and salt; let them come to a boil and cook for about three minutes. Leave in the juice until cold, then put them in a strainer to drain; add a half cup of whipped sour cream to the mayonnaise and then mix the oyster crab with it gently.

Crab in Tomato à la Berthel
Crabe en Tomates à la Berthel

For Six Persons

One cup of crab meat, three small tomatoes, a teaspoon of anchovy paste, a teaspoon of lemon juice, six slices of bread, four spoons of butter, some chopped parsley, a teaspoon of onion juice, cayenne pepper and salt.

HOW TO MAKE IT. Stir the butter to a cream. Cut the bread out with a large round biscuit cutter, spread them with the butter. Put the tomatoes in hot water for two seconds and then remove the skin. Make two slices from the center of each tomato, scoop the center of the slices out, leaving it in a thick ring and sprinkle it with the chopped parsley. Pick the crab meat very fine, add to it one spoon of the stirred butter, the onion juice, lemon juice, anchovy paste, cayenne pepper and salt. Roll them in small balls, put one on each of the tomatoes that have first been placed on the slices of bread. Decorate with the stirred butter all around and on the edge of the tomato and around the bread. On top of the crab meat put a thin round slice of truffles. Decorate with the rest of the butter in a circle on the crab meat that first has been colored with the orange color. Arrange on a platter with parsley in the center and with lemon and crab claws all around.

Crab in Egg à la Lloyd George

Crabe en Œufs à la Lloyd George

For Six Persons

One cup of crab meat, two tablespoons of mayonnaise dressing, one tablespoon of dissolved Cox's gelatine, a teaspoon of anchovy paste, six slices of bread, three eggs, one teaspoon of lemon juice, a squeeze of an onion, and pepper and salt, and one tablespoon of butter.

HOW TO MAKE IT. If fresh crabs, cook them twenty minutes; leave in the juice to cool then pick the meat out. Be careful not to have any of the shell. Shred it fine, and add to the butter that first must be stirred to a cream. Add the anchovy paste, a teaspoon of lemon juice, a squeeze of an onion, pepper and salt. Cut the eggs in halves crosswise that first have been hard boiled, time twelve minutes. Scoop out the yolk and part of the white if it is very thick, then fill the whites with the mixture. Spread the rest of what is left on to the bread. Cut the bread out with a round biscuit cutter. Place one of the eggs on each with the cut side down. Then stir the yolks of the eggs to a cream, add the spoon of gelatine and mayonnaise dressing, put it in a paper bag that holds a ribbon tube. Decorate with it a ribbon around on the sandwich. Circle the eggs with the butter that first has been stirred, and color with the orange coloring. Arrange in the form of a ring on a platter. Garnish with parsley in the center and all around with lemon and crab claws.

Rolled Crab Sandwiches à la Allgot

Sandwiches de Crabe en roulade à l'Allgot

For Six Persons

Six slices of bread, three tablespoons of butter, one cup of crab meat, one teaspoon of Worcestershire sauce, one teaspoon of lemon juice, and a few drops of onion juice, pepper and salt.

HOW TO MAKE IT. Stir the butter to a cream; take out one tablespoon of the butter for decoration, to the rest of the butter mix the crab meat that has been finely chopped, add pepper, salt, onion and lemon juice, and spread the bread with the mixture and roll. Cut them all even sizes about three inches in length and three inches in thickness. Arrange them on a platter in the form of a rose and decorate a branch on each sandwich with the stirred butter that first has been colored green with parsley. Serve as an appetizer for afternoon tea.

Lobster with Olives à la Maximilian*Homard aux Olives à la Maximilien*

For Six Persons

Twelve slices of bread, four tablespoons of butter, a small lobster, eight olives, a teaspoon of anchovy paste, four to five pickled green gherkins, one half teaspoon of mustard, pepper and salt.

HOW TO MAKE IT. Butter the twelve slices of bread and cut them out with a medium patty cutter. Chop one gherkin, two olives, and the smallest piece of the lobster, leaving the best part of the lobster for decoration. Add the anchovy paste, mustard, pepper and salt to taste, and mix it with the butter that has been stirred to a cream. Spread this mixture on six of the slices, the other slices of bread put on the top with the butter up. In the center of each put one of the olives that has been stuffed with the mixture and arrange all around the lobster meat from the tails and the claws that have been cut in heavy strips, Julienne style, about an inch in length and in between each put gherkin that is cut the same way. The rest of the stirred butter put in a paper bag that holds a fine tube and circle it all around the lobster and gherkins forming a net. The rest of the butter color a heavy orange shade with the butter coloring and decorate the olives with this butter. Leave in the ice-box until ready to serve; arrange in the form of a ring on a platter. Put in between each sandwich one of the small lobster claws and in the center put the head shell of the lobster with the addition of the tail and with sprigs of parsley in the head. Serve before the soup.

Lobster Sandwiches à la Sweden*Homard à la Suédoise*

For Six Persons

Six slices of bread, one-half cup of lobster, one teaspoon of anchovy paste, one cup of whipped cream, three tablespoons of dissolved Cox's gelatine, pepper and salt, spinach coloring and some truffles for decoration, and one half cup of artificial aspic.

HOW TO MAKE IT. Put the small moulds in the shape of a leaf on cracked ice and glaze them with the aspic. Decorate them with truffles. Take one half of the cream, mix with one spoon of the gelatine, color it the shade of light green. Line the forms with the green cream and fill. Mix the rest of the cream with the lobster and anchovy paste, two spoons of gelatine, and the pepper and salt to taste. Fill the mould, and leave on ice until ready to serve. Turn out on thin slices of buttered bread, the same size as

the lobster in form of a ring. Arrange on a platter on a paper doily and garnish with lemon and the small lobster claws all around, and the head shell with parsley in the center.

Shrimp Sandwiches with Oyster à la Archibald

Sandwiches de Crevettes aux Huîtres à l'Archibald

For ten sandwiches take ten slices of bread, one quart of cooked oysters, one pound of small cooked shrimps, a teaspoonful of anchovy paste, three tablespoonfuls of butter, pepper and salt.

HOW TO MAKE IT. Slice the bread and cut it out with a round patty cutter; spread it with butter and anchovy paste mixed. Save one oyster for each sandwich; the rest chop; spread it on the sandwich; chop half of the shrimps, leaving the even-sized ones for decoration. Put the oysters on a broiler and glaze them with the chaudfroid sauce. [See Chaudfroid Mayonnaise Sauce]. Decorate each oyster with a star of truffle and then glaze the star with some aspic; put a row of the chopped shrimps all around the sandwich that has been seasoned with pepper, salt, and some lemon juice; in the center put the oysters. Stir the butter to a cream; put it in a paper bag with a very small hole and with a strip of stirred butter decorate all around on top of the shrimp in scallops. Arrange them in the form of a ring on a platter; put a bunch of water cress in the center and garnish with the unpeeled shrimps all around. Serve before the soup.

Shrimp Sandwich à la Quist

Sandwich de Crevettes à la Quist

For eight sandwiches take sixteen slices of bread, a half cup of butter, a pound of cooked shrimps, one teaspoonful of anchovy paste, three tablespoonfuls of caviar, cayenne pepper and salt.

HOW TO MAKE IT. Cut the bread out with a medium biscuit cutter; spread them with butter that has been mixed with the anchovy paste; chop part of the shrimps and mix it with the butter; spread this a quarter inch of thickness on top of the sandwiches, and on top of that put the other bread with the buttered side up. Peel even-sized shrimps [if they are too large split them in halves lengthwise], put them on a broiler and glaze with the chaudfroid sauce. Supply two shrimps for each sandwich; put them on top of the sandwiches meeting, and all around decorate a ribbon of stirred butter through a fancy tube, and in the center fill with caviar. Decorate the shrimps with a narrow thread of the sauce that has been colored with butter coloring. Arrange them in the form of a ring on a platter with parsley in the center and garnish

with lemon and unpeeled shrimps all around. Serve before the soup.

Shrimp Anchovy Sandwiches à la Hammond

Sandwiches de Crevettes aux Anchois à la Hammond

One pound of cooked shrimps, six slices of bread, two tablespoons of butter, one teaspoonful of anchovy paste, cayenne pepper, salt, juice of a half lemon, and three peppers.

HOW TO MAKE IT. Stir the butter to a cream; chop part of the shrimps; the rest save for decoration. Cut the bread out with a round patty cutter and spread it with butter and anchovy paste mixed, and with chopped peppers; cut even-sized green peppers in rings about a half inch in height; put a ring of it on each sandwich and fill with the shrimps; flavor with pepper, salt, and some lemon juice. Decorate with stirred butter all around and on the top, and with truffles; put a handle of green pepper in each. Arrange them in the form of a ring on a platter; garnish with parsley in the center and with unpeeled shrimps all around. Serve before the soup.

SHRIMP FILLING. Put two yolks of eggs in a cup; stir them; add pepper, salt, and lemon juice; mix this with the half cup of chopped shrimps; last add a half cup of whipped cream.

Shrimp in Pastry à la Avondale

Crevettes en Pâtisserie à l'Avondale

Line small round cake tins with puff paste, fill with beans, and bake. When they are baked scoop out the beans and leave the pastry cups to get cold. When cold fill with cooked shrimps that have been cut in small thin slices and mix with the Russian mayonnaise dressing. Decorate with chopped clear tomato aspic and put an unpeeled shrimp in each. Arrange on a platter in the form of a ring; garnish with parsley in the center. Serve before the soup.

Sardines à la Spinelli

Sardines à la Spinelli

For Eight Persons

Eight leaves of spinach, one cup of cream, four medium-sized sardines, one teaspoonful of anchovy paste, bread to serve them on, three tablespoonfuls of dissolved Cox's gelatine, cayenne pepper and salt.

HOW TO MAKE IT. Select eight even-sized spinach leaves, wash them well, put them in hot water with salt and a little speck of baking soda; let them come to a boil and then put them on an

oiled paper. Add part of the cream with the gelatine; stir on ice; add the sardines that have been skinned and boned, and stir to a paste with the anchovy, pepper, salt, and last add the rest of the whipped cream. Put two teaspoonfuls on each spinach leaf and roll, size one and a half inch in length and about two and a half inches in thickness, all even size. Place them on round slices of bread that have been spread with butter and decorate all around with Spanish pepper and whipped cream that is mixed with a little gelatine. Leave in the ice-box until ready to serve; arrange them on a paper doily on a platter in the form of a ring and garnish between each with a small quarter of lemon that has been dipped in chopped truffles.

Sardines in Egg à la Martel

Sardines en Œufs à la Martel

For Six Persons

Hard-boil three eggs, time twelve minutes, and when they are cooked cut in halves across; scoop out the yolks carefully so as not to break the whites and put them in cold water until ready to use. Chop the yolks very fine, add it to one spoon of stirred butter and season it with some pepper and salt and flavor it with lemon juice. Cut six round pieces of bread with a large biscuit cutter and spread it heavily with the yolks and decorate it all around with narrow half-moons of truffles, one joining the other. With a small cutter cut the center out of the sandwiches, (space for the egg to rest in) and scallop the half white of eggs all around. Stand one egg on each sandwich and fill with the sardines. Stir two spoons of butter to a cream and color half of it with finely chopped parsley and the other half with some butter coloring. With a fancy tube make a rose on each, three green and three yellow. Arrange the eggs on a platter in the form of a ring with parsley in the center. Serve as an appetizer before the soup.

SARDINE FILLING. Four sardines, one teaspoon of anchovy paste, two tablespoons of whipped cream, cayenne pepper and salt. Skin and bone the sardines; stir them to a mousse, adding the anchovy paste, pepper and salt, and last add the cream lightly.

Sardine Sandwiches à la Axel

Sandwiches de Sardines à l'Axel

Cut twelve slices of bread and spread them with butter; bone the sardines and stir them to a paste with two tablespoons of butter, one teaspoon of anchovy paste, a teaspoonful of lemon juice, pepper and salt. Spread six slices of bread with this sardine mixture and

put the other buttered slices of bread on the top of each; trim all around and cut them in triangles. Arrange them on a platter in the form of a ring with the point up and the wide part down, and in the center of this put some water cress. These sandwiches can be used for picnic baskets or afternoon teas.

Stuffed Anchovy à la Prince Carl

Anchois farcis à la Prince Carl

For Six Persons

Six small anchovies, a small bottle of capers, and four tablespoons of butter.

HOW TO MAKE IT. Select even-sized anchovies, cut off the heads and split them from the front, remove the bone and form. Cut oblong slices of bread, butter them, and spread them with the chopped capers. Put the anchovy in the center of the bread; trim the bread, leaving a half inch all around the anchovy. Glaze the anchovy with a little gelatine aspic. Decorate all around with stirred butter, part of it colored green with the spinach and the other part yellow. Make a leaf from the green and a rose from the yellow all around on the sandwich. Decorate with a small strip of the butter around the anchovy and with an oval strip forming a head, and then with a dot of the butter for an eye with a small round piece of truffle on the top. Glaze with aspic; arrange the sandwich in the form of a ring on a platter, heads in and tails out. Garnish with parsley in the center and lemons around.

Anchovy with Olive à la Lethunia

Anchois aux Olives à la Lithuanienne

For Six Persons

Six slices of bread, three tablespoons of butter, eighteen very small anchovies, eight olives, two red pickled beets, pepper and salt.

HOW TO MAKE IT. Slice the beets very thin. Cut off the heads from the anchovies, then split them in halves and remove the bones, leaving the skin perfect. Trim the anchovies so that they are all even sizes, wide at the head part and pointed at the tail. Chop the trimmings from the anchovies very fine with three olives; mix it with two tablespoons of butter that has been stirred to a cream, pepper and salt. Spread the bread with the mixture, then cut out with a medium patty cutter. Put one olive in the center of each sandwich that first has been stuffed with some of the butter mixture. Put the fillets of anchovies, six on each, all around with the wide part in and the tail part to the edge of the sandwiches,

and in between each put thin slices of the beets with the point in and the wide part out. These slices of beets must fit perfectly between the anchovies to cover the bread. Glaze the beets and anchovies with some Cox's gelatine. The rest of the stirred butter put in a small paper tube and decorate all around each fillet of anchovy forming them into a fish with the oval strip across the wide part of the fillet forming a head and with a little dot for an eye with a round piece of truffle. Make a strip of butter on the beet on the edge of the sandwich and little dots making a border. Circle with the butter around the olives. Leave in the ice-box until ready to serve. Place them on a platter in the form of a ring with parsley in the center. Serve before the soup.

Anchovy Sandwich à la Hjumbo

Anchois Sandwich à la Hjumbo

Two eggs, two teaspoonfuls of anchovy paste, eight slices of bread, two tablespoonfuls of butter, one pimento, two tablespoonfuls of chopped parsley, pepper, salt, truffles, and one tablespoonful of whipped cream.

HOW TO MAKE IT. Hard boil the eggs, time twelve minutes; peel and put in cold water until cold; cut in quarters lengthwise; remove the yolks and fill the quarters of eggs by putting the filling in a paper bag that holds a fancy tube, and decorate them with truffles according to taste. Slice the bread, cut it out with a round patty cutter; spread it with butter and anchovy paste mixed; dip them in finely chopped parsley and decorate a border around each sandwich with butter that has been stirred to a cream. Put on each of the sandwiches one quarter of the egg; arrange them in the form of a ring on a platter and garnish with parsley in the center. Serve before the soup.

FILLING FOR THE EGGS. Press the yolks through a fine strainer with one half pimento; add one teaspoon of anchovy paste; mix this with two tablespoons of butter that has been stirred to a cream; add pepper and salt to taste.

Anchovy Sandwich with Egg à la Rose

Anchois Sandwich aux Œufs à la Rose

For Six Persons

Six slices of bread, three tablespoons of butter, a bunch of chopped water cress, one teaspoon of anchovy paste, two eggs, pepper and salt to taste, and one tablespoon of lemon juice.

HOW TO MAKE IT. Cut the bread out with a large heart cutter. Chop the water cress very fine, leaving part of it for decoration.

Hard boil the eggs and cut six slices of the eggs, one for each sandwich. Stir the butter to a cream, add the cress, lemon juice, the anchovy paste, and pepper and salt; spread the bread. Put in the center of each the slice of egg. Decorate with truffles a daisy on each of the slices of eggs, and all around the sandwich with the stirred butter. Place them on the platter with the point in, in a form of a rose with water cress in the center.

Sandwiches with Anchovy à la Corinna

Sandwiches aux Anchois à la Corinne

Wash six smelts, open them in the front, remove the bone, cut the head and tail off, spread them out with the skin down on a buttered pan and put a teaspoon of filling on each; roll them about two and a half inches around; cook them for about six to eight minutes in the oven covered. Leave until cold and then slice them in thin slices, five for each sandwich; butter round slices of bread and spread with a little anchovy paste, put the slices of smelts around one after the other on the sandwiches lengthwise and glaze them with a little aspic; trim the bread around and in between each slice, form it like a rose. In the center of the sandwich decorate with stirred butter through a leaf tube a flower according to own design and with a truffle center. Arrange on a platter in the form of a ring and garnish with parsley and lemons. Serve before the soup.

FILLING. One cup of green cooked finely ground spinach, one teaspoon of anchovy paste, a half cup of fish or chicken mousse and season well.

Cress Sandwiches with Anchovy à la Brita

Sanwiches de Cresson aux Anchois à la Brita

For Six Persons

Take twelve slices of Boston brown bread and cut it out with a large biscuit cutter; spread the slices of bread with the butter, six of them cut out in the center with the star cutter. With the same cutter cut stars from slices of white bread and put the star from the white bread into the brown. Chop a half bunch of cress very fine after it has been thoroughly washed and left in ice-water to become fresh and crisp; mix it with one teaspoon of anchovy paste and one tablespoonful of butter; spread six of the slices of bread with the mixture and put on top of each a slice that is the star. Press it down firmly, cut the sandwich out with a round cutter and decorate with a strip of butter around the sandwiches and around the star. Arrange them on a platter.

Garnish with the rest of the cress in the center. These sandwiches can be served for afternoon teas and also with entrées.

Green Pepper Sandwiches with Anchovy à la Favorite

Sandwiches de Piments aux Anchois à la Favorite

Eight slices of bread, four tablespoons of butter, one teaspoon of anchovy paste, two green peppers, yolks of two hard-boiled eggs, cayenne pepper, salt, and some lemon juice.

HOW TO MAKE IT. Cut six rings for decoration; the rest of the green pepper chop very fine. Stir three spoons of butter to a cream; add the finely chopped green pepper and the spoon of anchovy paste to the butter, season it with lemon juice, pepper, and salt. Cut two very thin slices of the sandwich bread; spread them heavily with the mixture and roll, joining the two slices together to one roll; leave in the ice-box until it gets hard. In the meantime cut six thin slices of bread; spread with butter and cut them out with a round biscuit cutter; slice the roll in less than half-inch thick slices; put a slice of it on each sandwich. Stir the yolks of eggs to a cream with one tablespoon of butter; put it in a paper bag that holds a ribbon tube and decorate all around the sandwich with a ribbon of the yolks. Arrange them on a platter in the form of a ring close to one another; open the rings of the green pepper and put a strip of the green pepper between each sandwich with the other end resting on the platter and garnish with parsley in the center.

Anchovy Sandwiches with Eggs à la Gimo

Sandwiches d'Anchois aux Œufs à la Gimo

For Six Persons

Three hard-boiled eggs, six anchovies, six slices of bread, three tablespoons of butter and two tablespoons of chopped parsley.

HOW TO MAKE IT. Bone and chop the anchovies very fine and stir the butter to a cream. Cut the slices of bread with a medium patty cutter; spread them with the butter and the anchovies. Slice the eggs in even slices and place a slice on the center of each sandwich. The rest of the white chop very fine; mix it with two tablespoons of finely chopped parsley. Make a narrow row of it all around the slices of eggs and chop the rest of the yolks; put a little pinch of it here and there around the sandwiches. In the center of the slices put a star of truffle, and on top of the sandwiches form a net with the stirred butter through a very

narrow tube. Place them in the form of a ring on a platter and garnish with parsley in the center.

Anchovy Sandwich à la Valdemar

Sandwiches d'Anchois à la Valdemar

For Six Persons

Six slices of brown bread, two tablespoons of butter, three sardines, eight anchovies, some green lettuce leaves, pepper and salt to taste.

HOW TO MAKE IT. Slice the bread, chop the lettuce very fine, mix with the sardines that have been boned and skinned and two of the anchovies chopped fine, one tablespoon of butter. Stir it together to a paste, cayenne pepper and salt, spread it on the bread. Cut them out in the shape of half-moons. Split the anchovies and lay them on a bias in the center of each and decorate the sandwiches with stirred butter all around also the anchovy. Arrange on the platter, garnish with parsley and lemon. Serve with the cocktail.

Egg Sandwiches with Anchovy à la Uppland

Sandwiches d'Œufs aux Anchois à l'Uppland

For Nine Persons

Three eggs, a half pimento, three spoons of butter, a teaspoon of anchovy paste, three olives, pepper and salt.

HOW TO MAKE IT. Hard-boil the eggs, time about twelve minutes; leave in the water until cold and when cold cut the side of the egg where the white is thinnest; scoop out the yolks carefully so as not to break the whites; leave the whites in cold water until ready to stuff. Stir the butter to a cream; add the pimento and olives that first have been chopped and pressed through a fine strainer; add cayenne pepper and salt to taste. Fill the eggs with the mixture; leave in the ice-box until cold and then dip a knife in hot water and slice the egg in even slices lengthwise, three from each egg. Cut slices of bread, spread with the butter and anchovy paste mixed and cut it out with a round biscuit cutter; put on each one of the slices of eggs; the rest of the white of eggs chop very fine; add to it one full tablespoon of finely chopped parsley. Decorate with it evenly all around the slices of egg which will leave a space on two sides of the sandwiches; stir the rest of the yolks to a cream; add to it some more butter if needed and color with a little orange coloring. Put in a paper bag that holds a ribbon tube and decorate on each side with it and in the center put two strips of truffles across.

Egg Sandwiches with Anchovy à la St. James
Sandwiches d'Œufs aux Anchois à la Saint-James

Make small timbales of eggs. [See recipe Timbale of Eggs à la St. James in my large "Swedish, French, American Cook Book" on page 259.] Turn out and when they are cold cut them in quarters lengthwise and place them on round slices of bread that first have been buttered; spread them with anchovy paste and sprinkle with finely chopped parsley. Decorate each quarter of egg with a fine strip of truffle and all around the sandwiches decorate a border of stirred butter with a ribbon tube. Arrange them on a platter in the form of a ring and garnish with parsley in the center. Serve before the soup.

Stuffed Egg with Olives à la Murial
Friandise d'Œufs aux Olives à la Muriel

For Six Persons

Six slices of bread, three eggs, one green pepper, two spoons of whipped cream, four olives, two teaspoonfuls of anchovy paste, three tomatoes, cayenne pepper and salt.

HOW TO MAKE IT. Cut the bread in even slices and cut it out with a round biscuit cutter; spread it with butter and some anchovy paste mixed. Hard boil the eggs, time twelve minutes, leave in the water until cold and then cut them in halves lengthwise and stuff; put the tomatoes in hot water, remove the skin and cut them in thin slices; put a slice of tomato on each sandwich and on top of that put the stuffed eggs. Arrange them lengthwise in the form of a ring on a platter and put a tiny handle of the green pepper in each that first has been cut and left in ice-water until crisp. Garnish with parsley in the center and serve as an appetizer.

FILLING. Stir the yolks to a cream with one tablespoon of butter; add the olives that first have been finely chopped and then add the two spoons of whipped cream.

Roquefort Cheese Sandwiches à la New York
Sandwiches de Fromage de Roquefort à la New-York

Take a quarter of a pound of Roquefort cheese and stir it to a cream; add to it three tablespoons of butter. Cut sixteen slices of bread very thin and butter them; spread eight of the slices of bread with the cheese, the other buttered slices put on the top; press it down firmly and cut it in a heart, a triangle, or a star shape. Arrange them on a platter with lettuce leaves and garnish with the

heart of the lettuce in the center. Different kinds of cheese can be used in place of Roquefort if so desired.

Sandwiches with American Cheese à la Barnegat

Sandwiches de Fromage américain à la Barnegat

Cut sixteen slices of bread and trim away the crust; spread the slices of bread with butter; grate the American cheese and sprinkle heavily eight slices of bread, add a little cayenne pepper, salt, and mustard. Lay them on a baking sheet and put them in a hot oven until the cheese melts. During that time slice the cheese very thin; cut it in big squares, put one square on each of the other slices of bread and put this slice of bread on each of the melted cheese sandwiches. Leave in the oven from about four to five minutes; take out and arrange on a platter. If they are too large they can be cut in halves or triangles. These sandwiches are served very hot as a hors-d'œuvre and can also be serve with the salad.

Nut Cheese Sandwiches à la Octavious

Sandwiches de Fromage aux Noix à l'Octavious

One quarter of a pound of Philadelphia cream cheese, ten slices of bread, three tablespoons of butter, one cup of nuts, cayenne pepper and salt.

HOW TO MAKE IT. Slice the bread very thin and trim off the crust around; stir the butter, add the cheese and stir to a cream. Take away part of it for decoration; add to the rest of it the nuts that have been finely chopped, season with pepper and salt. Spread five of the slices of bread with this mixture, put one of the other slices on top of each and cut them in triangles. Color the cheese with the butter coloring and decorate with it all around the sandwich through a fancy tube. Make a rose of it in the center, arrange on a platter. Garnish with parsley. Serve for afternoon tea. Any kind of nuts can be used for these sandwiches.

Celery Sandwiches with Green Pepper à la Virginia

Sandwiches de Céleri aux Piments à la Virginie

Twelve slices of bread, two spoons of butter, two spoons of chopped Virginia ham, one stalk of white bleached celery, one green pepper, two spoons of mayonnaise dressing, cayenne pepper and salt.

HOW TO MAKE IT. Slice the bread very thin; stir the ham and mayonnaise dressing together and spread the slices of bread with it. Cut thin strips from the green pepper for decoration; the rest

of the pepper chop with part of the celery very fine, season with pepper and salt. [Leave the heart of the celery for decoration.] Mix it with the butter that has been stirred to a cream and coat six of the slices with the mixture, put the other six slices on top, one on each, and press them down firmly. Cut them in strips about one and a half inches in width and then arrange them on a platter one resting on top of the other in checkers and in the center put the heart of the celery that first has been left in ice-water to become crisp. Decorate all around with strips of the green pepper raised over the sandwiches. These sandwiches are served as an appetizer and also for afternoon teas.

Green Pepper Sandwiches with Cheese à la Valli

Sandwiches de Piments au Fromage à la Valli

For Six Persons

One long narrow green pepper, one red pepper, one cup of American cheese, three tablespoons of butter, six slices of bread, some truffles, pepper and salt.

HOW TO MAKE IT. Put the peppers in ice-water. Cut the bread out with a medium patty cutter and stir the butter to a cream. Spread the bread with butter; add the cheese to the rest of the stirred butter and stir it until it becomes white and creamy. Cut off the heavy end from the green and red peppers and cut in small dices, also cut truffles the same way; mix it carefully to the cheese and scoop out the green pepper, and pack the cheese into the pepper. Put on ice until hard; when it is hard cut in thin slices and put a slice of each on the bread. Arrange in the form of a ring on a platter, garnish with parsley in the center and strips cut from the red pepper. Serve as a hors-d'œuvre before the soup.

Egg Sandwich with Cheese à la Blenda

Sandwich d'Œuf au Fromage à la Blenda

For Six Persons

Two hard-boiled eggs, ten slices of bread, three tablespoons of butter, Spanish pepper for decoration, a quarter of a pound of Philadelphia cream cheese, cayenne pepper and salt.

HOW TO MAKE IT. Stir the butter; add the cheese to the butter and stir it to a cream. Take away two spoons of it [cheese] for decoration. Add the eggs that first have been finely chopped, cayenne pepper, and salt; spread the mixture on five of the slices of bread, put the other five slices of the bread on top of the spread ones and press it down firmly, then cut out the sandwiches with a

heart cutter. If the slices of bread are large they should make ten sandwiches. Arrange them in the form of a ring on a platter and decorate them all around with the creamed cheese and with a rose of it in the center with a round piece of truffle on the top. This is served with a salad for afternoon teas or as an appetizer.

Sandwiches with Artichokes à la Gimo

Sandwiches d'Artichauts à la Gimo

For Six Persons

Six small artichoke bottoms, six slices of bread, three tablespoons of butter, one half pound cooked shrimps, one teaspoon of anchovy paste, one half cup of mayonnaise dressing, some parsley and truffles for decoration, pepper and salt to taste.

HOW TO MAKE IT. Cut the bread out with a round biscuit cutter and butter them. Grind the shrimps very fine, leaving part of them for decoration. Stir the butter to a cream, add the shrimps to it, flavor it with the anchovy paste, pepper and salt. Fill the artichokes, and make a russe on each with some mayonnaise dressing through a fancy tube, and on top of each russe put a round piece of truffle. Glaze the truffle with the gelatine. Put an artichoke bottom on each sandwich. Decorate around the sandwich with stirred butter colored with finely chopped parsley, and around the artichoke put a fine strip of Spanish pepper. The sandwich can also be decorated with small diamonds and truffles all around. Leave in the ice-box until ready to serve. Arrange on the platter in the form of a ring. Garnish with unpeeled shrimps, and lemon around and with parsley in the center.

Club Sandwiches à la Européenne

Sandwiches Club à l'Européenne

Cut twelve slices of bread not too thick and trim off the crust; grind the tongue through the machine once; to one and a half cups of tongue take two tablespoons of butter and stir it to a paste, flavor it with mustard, pepper and salt, and spread the twelve slices of bread with the tongue. Melt some butter in a frying pan and in that put six eggs, one for each sandwich, then break the yolks of the eggs and fry them very slowly so that they become very light; turn the eggs over when they are settled and fry them the same way on the other side. Put an egg on each of the six slices and sprinkle with pepper and salt; put the other six on top, one on each. Arrange them on a platter and cut them in triangles. Garnish with lettuce.

Gherkin Sandwiches à la Digre
Sandwiches de Cornichons à la Digre

Take six medium-sized sour gherkins, two spoons of Parmesan cheese, yolks of two hard-boiled eggs, six slices of bread, three tablespoons of butter, pepper and salt.

HOW TO MAKE IT. Chop the gherkins; mix it with the chopped parsley and chop it very fine; stir the butter to a cream; to two spoons of the butter add the gherkins with the parsley and spread it on the slices of bread. Cut the bread in the shape of a diamond; chop the yolks very fine and make a row of it in the form of a cross from point to point. Put the rest of the stirred butter in a paper bag that holds a small tube and decorate on both sides of the yolks and all around the sandwiches. Arrange on the platter; garnish with parsley.

Rolled Brown Bread Sandwiches à la Ericsson Hammond
Sandwiches de Pain bis en roulade à l'Ericsson Hammond

Cut ten slices of thin white bread; butter them, then cut three slices of Boston brown bread and crumb it fine; add to it three tablespoons of butter and stir it to a smooth cream; add pepper and salt to taste. Coat the white slices of bread with the mixture and roll firmly, about three inches in length and three inches in width. Leave in the ice-box until cold. Arrange them on a platter in the form of a ring, dip a knife in hot water and split each roll about a half inch from the top and spread it apart about a tenth of an inch at the end. Decorate a daisy with the stirred butter at the end of the cut with a round piece of truffle. Garnish with parsley in the center.

Brown and White Bread and Butter Sandwich à la Checkers
Sandwiches de Tartines à la Checkers

Cut twelve slices of brown bread, two slices for each sandwich; stir the butter to a cream and butter six of the slices, put the other slices on top of each. Cut white bread that is fresh in thin slices and butter them, then cut off these slices of buttered bread small strips less than a half inch, all even width, and put them on top of the brown sandwich in checkers, three of the strips lengthwise and three across with the buttered side down, threading them in and out. This will make the sandwich in six checkers. Trim it all around and decorate it with stirred butter to taste. If these sandwiches are wanted smaller, cut them across triangularly. Ar-

range them on a platter and garnish with parsley and strips of green pepper. Serve for afternoon tea.

Raisin Sandwiches à la Breta
Sandwiches de Raisins à la Bréda
 For Six Sandwiches

Put two tablespoons of large seedless raisins on the stove and two tablespoons of water and let them come to a boil which will make them soft. Take out from them six large raisins and press them out flat with a knife the size of a nickel; the other raisins chop, add to it a small spoon of chopped almond paste and one tablespoon of butter; stir it to a paste. Cut six slices of bread very thin, all even size, and spread them with the raisin mixture and roll. Put a little speck of the butter in the center of each sandwich and on that put the pressed raisins. Decorate all around the raisins with a strip of stirred butter and arrange them in the form of a rose on a platter. Garnish with parsley. These sandwiches can be served for afternoon teas and also with the entrée for dinner.

Raisin Ribbon Sandwiches à la Astrid
Sandwiches de Raisins en Ruban à l'Astrid
 For Six Persons

Take one cup of large seedless raisins; cut eight slices of bread all even size and not too thin. Soften the raisins on the stove in about three spoons of water and add to it a teaspoon of lemon juice. When cold, chop them fine; stir two tablespoons of butter to a cream; add the chopped raisins and spread each slice of bread with it about the thickness of the slices of bread, putting a slice of bread on the top of the other; continue to do this until the last slice is put on. All the slices of bread should be evenly spread so that one ribbon will not be wider than the other; then press it down firmly. Put it on a plate in the ice-box to get cold and when cold cut in slices about a quarter of an inch in thickness and then cut each slice in two, or cut them in squares or diamond shapes. Figs, currants, and prunes can be made in similar way.

Rolled Almond Sandwiches à la Hildur
Sandwiches d'Amande en Roulade à la Hildur

Trim ten slices of bread all around all even size; stir two spoons of butter to a cream and spread half the slices of bread with the butter, then turn them over and spread the other with the mixture of almond paste and butter and roll, rolling the buttered part out.

These sandwiches can be made in different colors such as pink, white, and green, the green ones roll in chopped pistachio nuts, the white ones in finely chopped almonds, and the pink ones in almonds that have been colored pink. These sandwiches are served for afternoon teas.

Cucumber Sandwiches à la Sylvia
Sandwiches de Concombres à la Sylvia
 For Six Persons

Twelve slices of bread, one cucumber, a small green pepper, two spoons of butter, cayenne pepper and salt.

HOW TO MAKE IT. Slice the cucumber very thin and put it in some French dressing; leave it for about two hours and then press the cucumber free from the dressing. Cut twelve slices of bread very thin, butter the bread and sprinkle them with the green pepper that has been finely chopped. Put a layer of the cucumber slices, sprinkle with pepper, salt, and lay on top of each the other slices of buttered bread, trim the sandwiches all around and cut in triangles. Lay on top of each sandwich about six slices of cucumber, one resting on top of the other. Garnish with a strip of Spanish pepper on each side. Arrange on a platter and garnish with parsley in the center. These sandwiches are served with fish, entrées, and also for afternoon teas.

Lettuce Sandwich à la Blanche
Sandwiches de Laitue à la Blanche
 For Six Persons

Twelve thin slices of bread, two tablespoons of butter, one cup of finely chopped green tender lettuce, juice of half a lemon, cayenne pepper and salt.

HOW TO MAKE IT. Stir the butter to a cream; add the chopped lettuce, the lemon juice, pepper and salt, and spread six slices of the bread with the mixture; put the other slices of bread on the top and press it down firmly, then cut in triangular shape. Arrange them on a platter in a row, one resting on top of the other and garnish with lettuce leaves.

Turkey Livers aux Tomatoes à la Maydell
Foies de Dindes aux Tomates à la Maydell
 For Six Persons

Four chicken livers, two even-sized tomatoes, six slices of bread, two tablespoons of grated horseradish, three tablespoons of butter, some water cress, pepper and salt to taste, and some truffles.

HOW TO MAKE IT. Fry the chicken livers in butter, season them with pepper and salt and some wine if at hand. Cut them in even pieces, one for each sandwich. Cut the bread in round pieces with a large biscuit cutter. Put the tomatoes in hot water and remove the skin, cutting them in slices, three from each. Chop part of the water cress, leaving part of it for decoration; mix with it the grated horseradish and the chopped chicken livers and then mix it with two tablespoons of butter. Spread the mixture thick on the round slices of bread and put on top of them slices of tomato and on top of the tomato in the center of each sandwich put the chicken livers. Color the rest of the butter with the orange coloring, put it in a small paper tube and decorate it with a circle on top of the liver and all around the tomato decorate with some diamonds of truffles. Arrange them in the form of a ring on a platter with the water cress in the center.

Tomato Sandwiches à la Etta

Sandwiches de Tomate à l'Etta

Cut sixteen slices of bread very thin and spread them with some butter; sprinkle eight of them with finely chopped cress and with pepper and salt. Cut hard solid tomatoes in very thin slices and arrange them on top of the cress and on top of that put the other slices of buttered bread. Trim the sandwiches all around and cut them in oblong shape. Arrange them on a platter in the form of a rose and garnish each of them with a thin slice of egg and some pimentos around, and with cress in the center.

Tomatoes Glacés on Sandwich à la Mildred

Tomates Glacés à la Mildred

Press a can of tomatoes through a very fine strainer; add cayenne pepper and salt; put it in the freezer and freeze until hard; when hard add a cup and a half of whipped cream. Fill moulds such as half individual ice cream forms, birds, etc., it can also be made in a brick and cut in slices; leave in the freezer until ready to serve; dip them in warm water and turn out on sandwiches. Decorate them with whipped cream; put in a paper bag that holds a fancy tube. Serve immediately as a first course. It can also be served as a cold entrée. Garnish with parsley.

SANDWICHES. Slice bread and cut it out with a round biscuit cutter or shape it according to the glacés; spread it with Philadelphia cream cheese; to one quarter pound of cheese add a teaspoonful of anchovy paste, cayenne pepper and salt; put some of the

cheese before adding the anchovy paste in a paper bag that holds a fancy tube and decorate all around the sandwich with the cheese.

Tomato Sandwiches with Cheese à la New York

Sandwiches de Tomate au Fromage à la New-York

For Six Persons

Six slices of bread. One cup of grated American cheese. Three even-sized tomatoes. Whites of two eggs, pepper and salt.

How to MAKE IT. Slice the bread and cut it out with a large patty cutter. Spread it with butter and the grated cheese, sprinkle with cayenne pepper and salt. Put it on a baking sheet in the oven for about three minutes. Skin and slice the tomatoes in even slices. Place one on each of the cheese sandwiches. Sprinkle it with cheese. Put them in the oven for the second time for about four minutes. During the time beat the whites of the eggs to a meringue. Put it in a paper bag that holds a fancy tube. Decorate with the meringue a ring around each and on top of the tomato a rose. Put a dice of the tomato dipped in chopped parsley in center. Put in the oven for four minutes until the whites are light golden. Arrange on the platter and garnish with parsley. Serve as a savory for luncheon or dinner.

Tongue Mustard Sandwiches à la Mathilda

Sandwiches de Langue, Remoulade à la Mathilde

Cut thin slices from a well-cooked tongue on a bias from the head part; cut as many slices as needed for the sandwiches, then cut twelve slices of bread, two for each sandwich. Take a half cup of ground tongue and mix it with two tablespoons of butter and a teaspoon of mustard; season with pepper and salt and stir it until nice and smooth, then spread it on six of the slices of bread, put one of the other slices of bread on top of each and butter the sandwich on the top. Place on top of that the thin slices of tongue and trim the sandwiches all around then cut them in triangles. Glaze them with some artificial aspic and decorate them in checkers on the top with stirred butter. Arrange them on green lettuce leaves in the form of a ring on a platter and garnish with the heart of the lettuce in the center. These sandwiches can be served for afternoon teas.

Chicken Sandwiches with Lettuce à la Ericsson Hammond

Sandwiches de Poulet au Laitue à la Ericsson Hammond

One cup of well-cooked ground chicken, twelve slices of bread, three tablespoons of finely chopped lettuce, four spoons of mayonnaise dressing, cayenne pepper and salt.



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CRAB À LA CHARLOTTA



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SMELTS WITH SHRIMPS À LA OCTAVIA

HOW TO MAKE IT. Slice the bread very thin, two slices for each sandwich; spread the slice of bread with mayonnaise dressing, the rest of the mayonnaise dressing mix with the chicken and lettuce, season with pepper and salt and a pinch of mustard. Coat six of the slices of bread with the mixture; the other slices of bread, put one on top of each and press them down firmly; trim them all around and cut them out with a large heart cutter. Arrange them on a platter and on each sandwich make a star from seven short strips of Spanish pepper and put a round piece of truffle for the center of the star. Arrange them on the platter in form of a ring with cress in the center. If for picnic cut them in oblong shape across. Sandwiches can be made the same way from lamb, ham, and tongue.

Ham Sandwich à la Virginian
Sandwich de Jambon à la Virginienne
 For Six Persons

Six slices of bread, one cup of grated Virginia ham, eight stuffed olives, three spoons of butter, pepper and salt to taste.

HOW TO MAKE IT. Cut the bread out with a heart cutter; stir the butter to a cream, then add the grated ham and two olives that have been finely chopped. Spread the bread thin with the mixture; the rest put in a paper bag that holds a fancy tube. Decorate all around the sandwich with the ham, and in the center put a large rose of it, and on top of the rose put a stuffed olive. Arrange on a platter with the point in and the wide part out in the form of a ring. Garnish with parsley and serve before the soup.

Ribbon Tongue Sandwich with Parmesan à la Bernard
Sandwich de Langue au Parmesan à la Bernard
 For Six Persons

Eight slices of bread, three tablespoons of butter, one cup of ground tongue, two tablespoons of Parmesan cheese, cayenne pepper and salt.

HOW TO MAKE IT. Slice the bread thin and trim off the crust, stir the butter, add to it the cheese and then stir it to a cream. Add the tongue and stir it until nice and smooth, then add cayenne pepper and salt to taste. Coat one slice of bread with the mixture then put a slice of bread on top of that and coat that again and repeat this until you have used the eight slices of bread; press it together firmly and put in the ice-box to get cold, and when cold, slice it and cut it in diamond shape. These sandwiches are used for afternoon receptions and also as an appetizer.

Sandwich aux Goose Liver à la Sausage

Sandwiches de Foie d'Oie à la Saucisse

Cut six slices of bread very thin and then cut them in an oblong shape about three inches in width. Fill with the goose liver and roll. Pinch the ends together and put on a broiler and glaze with the brown glaze, and then with aspic so that they are nice and glossy. Decorate with three bands all around with whipped cream that has some gelatine. When ready to serve arrange them on a platter in the form of a rose with parsley in the center and chopped white aspic in between each.

FILLING. Take one goose liver and put it in a frying pan with two spoons of sherry if at hand, if not substitute with stock. Add one tablespoon of butter and pepper and salt. Cook the liver until well done, chop it fine and press it through a fine strainer; add some pepper and salt, stir in a saucepan on ice and add two tablespoons of stirred butter, one spoon of chili sauce, and two spoons of whipped cream.

Chicken Lettuce Sandwiches à la Rudolf

Sandwiches de Poulet au Laitue à la Rudolf

Take a small head of lettuce, eight slices of bread, one cup of ground chicken, two tablespoons of butter, one tablespoon of lemon juice, pepper, mustard and salt.

HOW TO MAKE IT. Stir chicken, lemon juice, pepper, salt and mustard together and spread the slices of bread with this mixture. Press the lettuce leaves on a napkin and put a lettuce leaf on each of the four sandwiches; put the other slices of bread one on top of each. Press them firmly, trim them all around and cut each sandwich in two across. Arrange each on a lettuce leaf on a platter with the heart of the lettuce in the center and decorate with a cross of Pimentos on each sandwich.

Sturgeon Sandwiches à la Theodore

Sandwiches d'Esturgeon à la Theodore

One quarter pound of sturgeon, two green peppers, six slices of bread, two tablespoons of butter, a half teaspoon of anchovy paste, cayenne pepper and salt.

HOW TO MAKE IT. Cut the bread out with a round medium patty cutter; chop the green peppers fine. Cut six thin slices from the sturgeon and roll; glaze them with some aspic and decorate a star of truffles on each; the rest of the sturgeon chop; mix it with the butter and anchovy paste; spread the bread with it

and decorate all around the sandwiches with the finely chopped green peppers. In the center put the rolled sturgeons.

Crab à la Charlotta

Crabe à la Carlotta

Put small Charlotta moulds on ice; glaze with aspic and decorate on each a daisy of truffle; glaze again on the decoration; line with the cream. To one cup of cream add three tablespoons of dissolved Cox's gelatine; fill them with crab meat that has been shredded fine flavored with lemon, pepper, and salt; spread with the cream on the top; leave on ice until settled. Spread slices of bread with anchovy paste and butter mixed, shape of the forms; dip them in warm water and turn them out on the sandwiches. Arrange them in the form of a rose on a platter; garnish in the center with a vegetable rose and around with the small crab claws and quarters of lemons as the illustration shows.

Smelts With Shrimps à la Octavia

Éperlans aux Crevettes à l'Octavia

Secure small fresh smelts, one for each portion; cut the head and tail off, split them open in the front and remove the inside; pick out all the small bones; rinse them in cold water. Leave them on a buttered pan with the skin down; fill them with a shrimp mousse, and roll. [See recipe Shrimp Mousse à la Européenne in my large book, *The Swedish, French, American Cook Book*, on page 113.] Put a shrimp tail in each end of the roll; put a half cup of fish broth in the pan and cook them in the oven with a tight cover from six to eight minutes. Leave to get cold and then glaze them with aspic. Arrange them on round slices of bread that have been spread with anchovy paste and butter mixed. Decorate them all around with whipped cream through a fine paper tube and with strips of green pepper or unpeeled shrimps around; garnish with a quarter of lemon between each. Serve as an appetizer.

Crab in Tomato Aspic à la Walde

Crabe en Aspic de Tomates à la Walde

Put small individual ring moulds on cracked ice; fill them with a tomato aspic; leave until it is settled. When settled dip them in warm water and turn them out on round slices of bread that have been spread with shredded crab meat and butter; fill crab meat in the center mixed with Aurorian sauce; in the center of the filling sprinkle with chopped truffles. Arrange them in the form of a ring on a platter; garnish with parsley in the center and with crab claws all around as the illustration shows.

Salads

I am here giving you recipes for a large number of salads, mayonnaises, and cold sauces in which a larger or a small amount of mayonnaise is used, and those salads and sauces could not be made without oil. Often they are not made at all because of the high price of olive oil and therefore I know you will be pleased to learn that in place of the olive oil, MAZOLA OIL can be used and with better results.

You have noticed me here at the school using no other oil but MAZOLA—my students often remark what a wonderful flavor my sauces and salads have. The dressings are made with much less trouble, as the olive oil so often curdles the dressings. If you follow my recipes for mayonnaise as I have explained it to you, you will be able to make the finest mayonnaise with MAZOLA in five minutes. There is no other oil I know that could take its place and it is also good for shortening in place of butter. Mazola also proves to be excellent for frying, superior to lard and animal fat. Mazola oil being a pure vegetable oil, it gives no taste of fat.

Tomato Salad à la Thorelli

Salade de Tomates à la Thorelli

Select small, even-sized tomatoes; put in hot water for two minutes, take off the skin carefully, cut them in halves across; scoop out a little from the tomato, form them in oblong shape. Fill with cream cheese; place them on a platter with the filled side down and glaze with red tomato glaze; make two little holes in each tomato for the handle. Lay them on thin slices of tomatoes on a bed of crisp lettuce; arrange in a ring on a platter close together and in the center serve Aurorian sauce. Decorate with the rest of the cream cheese, put it through a fancy tube making a streamer from in between the tomatoes in a half-circle down to the platter; put a round piece of truffle on the end of each; glaze the truffles with a drop of aspic. When ready to serve put a handle of crisp green pepper in each tomato tied with a bow of white ribbon.

HOW TO MAKE THE CREAM CHEESE FILLING. Stir two tablespoons of butter until smooth; add a quarter pound of Philadelphia cream cheese; stir to a cream; add cayenne pepper and salt to

taste and two tablespoons of dissolved Cox's gelatine; last add three tablespoons of whipped cream.

Tomato Salad with Cucumbers à la Elvira

Salade de Tomates aux Concombres à l'Elvira

Peel one long narrow cucumber, cut a long strip out from the side of the cucumber, scoop it out, just leaving the solid part of the cucumber and stuff with green pepper. Stir three spoons of butter to a cream; add to it a green pepper that is finely chopped with two teaspoons of finely chopped parsley; season it with some lemon juice, pepper, and salt. Fill the cucumber and put the piece cut out back to its place; leave on the ice until hard, then dip a knife in hot water and slice the cucumber in thin slices. Line the salad bowl with chopped lettuce; cut in thin slices three tomatoes that first have been peeled and arrange them in the salad bowl, high in the center and lower at the sides; raise all around the stuffed slices of cucumbers one resting on top of the other. Pour some French dressing over the tomatoes and sprinkle it with finely chopped green pepper and in the center put the small heart of the lettuce. This is a very refreshing and delicious salad and is served with any kind of hot or cold fish or cheese dishes.

Tomato Salad with Celery à la Barnegat

Salade de Tomates au Céleri à la Barnegat

Secure nice even medium-sized tomatoes, put them in hot water, remove the skin carefully not to cut the tomatoes at all, then cut the tomatoes in halves across and scoop them out, leaving space for the filling; sprinkle them with finely chopped parsley and fill. Spread on top of them thick mayonnaise dressing and sprinkle them with finely chopped green and red peppers; put in each a handle of green and red peppers. Place them on lettuce leaves in the form of a ring on a platter with the heart of the lettuce in the center and sprinkle the lettuce with some well-seasoned French dressing just before serving.

FILLING. Scrape nice white celery, put it in ice-water until it becomes crisp, cut it in very small dices and to one cup of celery mix one spoon of mayonnaise dressing.

Tomato Salad with Green Pepper à la Laura

Salade de Tomates au Piments à la Laura

For Six Persons

Six small tomatoes, one cup of mayonnaise dressing well seasoned, a small head of lettuce, and two green peppers.

HOW TO MAKE IT. Put the tomatoes in hot water one by one not allowing them to get soft or hot; remove the skin carefully, cut off the top part on each tomato and scoop out carefully to give a place for the filling. Leave in the ice-box until cold; cut some strips of green peppers for decoration, the rest of the pepper chop with some lettuce and cut the slices of tomatoes that were cut off the top in small dices; mix it with the green pepper and lettuce; squeeze some lemon juice on it and to one cup mix one full tablespoon of thick mayonnaise dressing. Fill the tomatoes and spread on top mayonnaise dressing. Decorate each tomato with a large daisy of truffle and a small strip of green pepper around. Arrange them on lettuce leaves in the form of a ring on a platter and in between each tomato put a strip of the green pepper reaching over the lettuce to the edge of the platter and in the center put the heart of the lettuce that first has been left in ice-water to become crisp. Sprinkle some well-seasoned French dressing on top of the lettuce just before serving.

Tomato Salad with Asparagus à la Rigoletto

Salade de Tomates aux Asperges à la Rigoletto

Secure nice even-sized high but small tomatoes; dip them quickly in hot water and remove the skin; be careful not to let them become soft; then cut a slice from the top of each tomato and scoop out the center carefully, leaving the shell; sprinkle them with finely chopped parsley. Cut cooked asparagus tips about two inches in length; put a half teaspoon of mayonnaise dressing in each tomato and raise the asparagus in to the tomato with the top up, the same number in each tomato, five or six according to the size of the tomato and the asparagus. Arrange them on lettuce leaves in the form of a ring on a platter and in the center put the heart of the lettuce. This salad can be served with any kind of hot or cold dish.

Tomato Salad with Cucumber à la Rosalina

Salade de Tomates aux Concombres à la Rosalina

For Six Persons

Two medium-sized cucumbers, three tomatoes, a small head of lettuce, two spoons of mayonnaise dressing, and one cup of French dressing.

HOW TO MAKE IT. Peel the cucumbers and cut six long strips of the cucumber for decoration; the rest of the cucumber remove the seeds and cut them in very small dices and leave all the cucumbers in well-seasoned French dressing. Dip the tomatoes in hot

water, remove the skin carefully; do not cut the tomatoes in any way; leave them in the ice-box until cold; wash the lettuce well and put it in water with ice until it becomes crisp. Cut the tomatoes in halves lengthwise and scoop out, leaving room for the filling. Arrange the lettuce in the form of a ring on a platter; put a slice of the cucumber on the lettuce, one for each half of the tomato; place the tomatoes on top of the cucumber with the wide part in and the top part of the tomato out. Fill them with the cut-up cucumbers; put the mayonnaise dressing in a paper bag that holds a fancy tube and make a rose in the center of each on top of the cucumbers; put a handle in the tomatoes made from a strip of lemon or orange peel and in between each decorate with a strip of the cucumber resting on the lettuce down to the platter, and in the center of the ring put the heart of the lettuce. Just before serving sprinkle the lettuce with some of the French dressing.

Tomato Pea Salad à la Teckla

Salade de Tomates aux Petits Pois à la Teckla

Secure even, medium-sized tomatoes, put them in hot water for a second and remove the skin; cut the tomatoes in halves across and scoop them out, leaving room for the filling. To six tomatoes take two cups of well-cooked small green peas; mix them with some mayonnaise dressing, leaving some out for decoration. Fill the tomatoes with the peas and spread with mayonnaise dressing on the top. Decorate a daisy of truffle on each and all around the tomato between the tomato and the filling put a row of the peas. Slice a solid crispy head of lettuce in six slices; arrange them in the form of a ring on a platter and on top of the slices of lettuce place the tomatoes. Fill with mayonnaise dressing in the center. Serve with any kind of meat or cheese dish.

Tomato Salad with Cream Cheese à la Philadelphian

Salade de Tomates au Fromage à la Crème à la Philadelphienne

Secure very tiny tomatoes (prune size); put them in hot water for a second and remove the skin; leave in the ice-box until cold. Also peel two even-sized tomatoes, cut three slices from each tomato. Arrange in the form of a ring on a platter lettuce leaves that first have been thoroughly washed and put in ice-water to become crisp; on top of the lettuce put the slices of tomatoes. Stir a tablespoonful of butter to a cream; add to it a small package of Philadelphia cream cheese; put it in a paper bag that holds a ribbon tube and decorate all around the tomato slices a ribbon of the cream cheese. Sprinkle the little tomato slices with finely

chopped parsley and put a stem from parsley in each little tomato; place one on each decorated slice and in the center of the ring of tomatoes fill with Aurorian sauce and with the heart of the lettuce. This is a complete salad.

Artichoke Salad with Grapes à la Dewey

Salade d'Artichauts aux Raisins à la Dewey

For Eight Persons

Five even-sized artichokes, one half pound of grapes, one cup of thick mayonnaise dressing, one head of crisp lettuce, and maraschino cherries for decoration.

HOW TO MAKE IT. Put the artichokes in hot water with a pinch of baking soda and two tablespoons of salt and let cook from thirty-five to forty minutes. Take them off and leave them on a board until cold. When cold cut in halves lengthwise, leaving one whole for decoration. Remove the fluffy part that is around the heart and some of the small leaves from the inside, leaving a space for the filling. Take the lettuce that has been left in ice-water to become crisp, press it out on a linen cloth; arrange the lettuce in the form of a ring on a platter one leaf for each half artichoke and in the center put the whole artichoke, forming the other in a ring around with the wide end in and the point out and fill.

FILLING. Dip the grapes in hot water and remove the skin and pits, cut them in four lengthwise; mix with a spoon of mayonnaise dressing and fill. The rest of the mayonnaise dressing put in a paper bag that holds a fancy tube. Decorate a heavy strip along the artichoke and decorate all around with maraschino cherries and a half of a maraschino cherry in the center of each. Arrange a crisp lettuce leaf in between each and around the artichokes in the center. Garnish with little even slices of maraschino cherries here and there.

Artichokes with Mayonnaise à la Brigitta

Artichauts, Mayonnaise à la Brigitta

Five even-sized artichokes, one cup of thick mayonnaise dressing, one head of crisp lettuce, and Spanish pepper for decoration.

HOW TO MAKE IT. Put the artichokes in hot water with a pinch of baking soda and two tablespoons of salt and let cook from thirty-five to forty minutes. Take them off and leave them on a board until cold and when cold cut in halves lengthwise, leaving one whole for decoration. Remove the fluffy part that is around the heart and some of the small leaves from the inside, leaving a space for the filling. Take the lettuce that has been left in ice-water to

become crisp, press it out on a linen cloth; arrange the lettuce in the form of a ring on a platter one leaf for each half artichoke and in the center put the whole artichoke, forming the other in a ring all around, with the wide end in, the point out. Put heavy rich mayonnaise dressing in a paper bag that holds a fancy tube and fill each artichoke (that first must be ice cold) with the mayonnaise dressing. Decorate all around with the fine-cut strip of Spanish pepper and in between each artichoke put a small crisp lettuce leaf and between the artichokes and artichoke arrange the lettuce leaves one resting on top of the other.

Jerusalem Artichoke Salad with Mayonnaise Dressing à la Oden
Salade de Topinambours, assaisonnement de Mayonnaise, à l'Oden

Secure even-sized artichokes; peel them evenly around, put them in three cups of water with the juice of a lemon, a tablespoon of sugar, and let them cook until tender, then leave in the water until cold; scoop them out, leaving room for the filling and fill with heavy mayonnaise dressing. Put the mayonnaise dressing in a paper bag that holds a leaf tube and make on top of each a rose with a round piece of truffle for the center. Place them on slices of tomatoes on top of crisp lettuce that has been formed in a ring on a platter and in the center of the platter put the heart of the lettuce. Just before serving sprinkle it with some French dressing and decorate it with little strips of Spanish pepper all around on the lettuce. This salad must be served very cold.

Jerusalem Artichoke Salad with Beets à la Claudia
Salade de Topinambours aux Betteraves à la Claudia

Allow one Jerusalem artichoke for each portion. Secure medium, even-sized ones, peel them and trim them in a round shape the size of a small tomato; put them in three cups of water, juice of one lemon, a teaspoon of salt and one tablespoon of sugar and let them cook until tender, then leave in the water until cold. With a potato scooper scoop them out, leaving room for the filling and fill with mayonnaise. Arrange lettuce in the form of a ring on a platter and place on the lettuce slices of pickled beets and on top of the beets put the artichokes with the filled side down; cut a piece from the top, narrow at each end and wider at the center, and put a piece of pickled beet in place of it. Stir two tablespoons of butter to a cream and decorate with it in the form of checkers on the top of the beet and all around the checkers put a narrow strip of the butter colored lightly green and drip a little aspic on top of the

decoration in center of platter with mayonnaise sprinkled with truffles.

Jerusalem Artichoke Salad à la Brissena

Salade de Topinambours à la Brissena

For Six Persons

One half quart of string beans, three tomatoes, seven artichoke bottoms, one cup of French dressing, one head of lettuce.

HOW TO MAKE IT. Trim the beans all around and cut them across in thin slices and cook them well, and very green, time about fifteen minutes. Put the artichoke bottoms in a saucepan with a cup of water, juice of a half lemon, a pinch of salt and pepper. Let cook and leave in the juice until cold. Slice the tomatoes (seven slices). The rest of the tomato cut in Julienne style. Dress the platter with the best part of the lettuce that has been washed and left in ice-water until crisp. Put a slice of tomato on each lettuce leaf, in form of a ring on the platter. Put on top of the slices of the tomato one of the artichoke bottoms, leaving the hollow part up. Fill the artichokes with the string beans that have been drenched in the French dressing, and on top of each decorate with a cross of Spanish pepper. Fill the center of the ring with the rest of the lettuce that is cut in fine strips, mix with the tomatoes. Dress in pyramid style. Pour over the rest of the dressing, and then put the heart of the lettuce in the center. This salad can be served with any kind of meat, birds, or cheese, cold or hot.

Jerusalem Artichoke Salad à la Auroria

Salade de Topinambours à l'Aurore

Secure even-sized Jerusalem artichokes, cut them evenly around, peel, and scoop them out. Cut a thin slice from the side so they lie steady; put them in a saucepan with sufficient water to cover them, pepper, salt, some lemon juice, and a pinch of sugar; let them cook until tender, time from ten to fifteen minutes, then leave in the juice until cold. For the filling, cut artichokes in very small dices, put them in the liquid that the other artichokes have cooked in and cook from ten to fifteen minutes, also leave in the juice until cold. Chop parsley very fine; mix it with the cut-up artichokes, add to that two tablespoons of Aurorian sauce; mix gently and fill the artichokes; sprinkle them with finely chopped parsley. Arrange the lettuce in the form of a ring on a platter (that first has been washed and left in ice-water to become crisp); put the artichokes on the lettuce and in the center fill with Aurorian

sauce and the heart of the lettuce, and on top of each artichoke decorate around the edge with a very fine strip of Spanish pepper and with a rose of mayonnaise dressing in the center with a round piece of truffle on the top.

Jerusalem Artichoke Salad with Tongue à la Tyra

Salade de Topinambour, Langue à la Tyra

Secure even-sized artichokes; peel them evenly around, put them in three cups of water with the juice of one lemon and a tablespoon of sugar and let them cook until tender, then leave in the water until cold; scoop them out, leaving room for the filling. Slice well-cooked smoked tongue in thin slices; cut out round pieces with a round fluted biscuit cutter, a cover for each artichoke; with a small tube cut a hole for the handle in each. Cut green peppers in small strips, leave in ice-water until crisp, for the handle. Place the artichokes on thick slices of tomatoes that have been placed on crisp lettuce leaves in the form of a ring on a platter. Cut in strips [Julienne style] a cup and a half of tongue and add to it two tablespoons of mayonnaise dressing; fill the artichokes; put the slice of tongue on for the cover, glaze them with a little aspic and put the handle in from the green pepper. Serve in the center Aurorian sauce with the heart of the lettuce and in between put a small lettuce leaf.

Apple Lettuce Salad à la Julienne

Salade de Laitue aux Pommes à la Julienne

One quart of apples, one head of lettuce, three cups of mayonnaise dressing, and two pimentos.

HOW TO MAKE IT. If the apples are small, cut four apples in four; peel them, remove the inside of the apples and put them on the stove to cook in one and a half cups of water, one cup of sugar, and the juice of a lemon. When they are cooked, leave them in the juice until lukewarm; take up, put them on a platter, shape them in the form of a small apple; place them on a broiler, glaze them with red glaze [see Red Glaze]; put in each of them a stem of parsley. Make the mayonnaise dressing [see recipe Mayonnaise Dressing]. The rest of the apples peel, remove the inside part, and cut in small strips [Julienne style], also cut the lettuce the same way, that first has been washed well and left in ice-water to become crisp; save the heart of the lettuce and the best leaves for decoration, also cut the pimento the same as the apples and lettuce; mix it all together and add to it a cup and a

half of mayonnaise dressing. Dress the salad bowl with the lettuce leaves; fill the bowl with the salad in the form of a pyramid; spread the top of it with the dressing and sprinkle it with finely chopped truffles. In the center of the salad put the heart of the lettuce and all around decorate with the small red apples. This salad is served with any kind of meat, fish, or cheese dish.

Apple Grape Salad à la Presilla

Salade de Pommes aux Raisins à la Presilla

For Six Persons

Three apples, one pound of grapes, a half cup of mayonnaise dressing, six maraschino cherries, a small head of lettuce, and one large seedless orange.

HOW TO MAKE IT. Select the apples all even sizes, cut them in halves lengthwise, peel them and scoop them out well, leaving a thin shell. With a knife scallop the edge all around. Fill the apples, put the rest of the mayonnaise dressing in a paper bag that holds a fancy tube, make a rose of the dressing, one on each, and in the center put a half of a maraschino cherry. Arrange them on a thin slice of orange placed on a lettuce leaf on the platter in the form of a ring. Put in the center the heart of the lettuce and small lettuce leaves raised in between each apple. The rest of the maraschino cherries cut in thin slices and stick it all around on the slices of oranges. This salad can be served plain or can also be served with any kind of a hot or cold dish. These apples are also delicious when filled with meat such as tongue, chicken, sweetbreads, or birds of any kind. Cut the cooked meat in narrow strips [Julienne style]; mix it with same amount of apples cut similar way. To one cup add two tablespoons of mayonnaise dressing. It then gets the name from the meat they are filled à la Presilla.

FILLING. Dip the grapes in hot water, remove the skin and pits. Cut them in four lengthwise, also cut some of the scooping from the apples in similar style. Mix with mayonnaise dressing, one spoon to the cup.

Apple Salad with Grapes à la Gimo

Salade de Pommes aux Raisins à la Gimo

Peel, core, and cut even-sized apples in thick slices, three from each apple; cook the slices of apples in a syrup made from two cups of water, two cups of sugar juice, and one lemon with some of the

rind; cook them quickly with a tight cover and color a trifle with the fruit coloring to make them pink. When they are cooked, take off the fire; add one and a half cups of boiling hot water and let the apples get cold in their own syrup; take them up and put them on a platter to drain. Arrange lettuce leaves in the form of a ring on a platter and on top of the lettuce form the apples one on top of the other close to the center, but leaving room for the grape filling. In the meantime dip one pound of grapes in boiling hot water, remove the skin, and cut them in four lengthwise; take out the seeds and to this pound of grapes add two tablespoons of thick mayonnaise dressing and fill the center of the platter. Decorate it in the center with finely chopped maraschino cherries and the heart of the lettuce. This is a beautiful fruit salad.

Pineapple Salad with Grapes à la Princess

Salade d'Ananas aux Raisins à la Princesse

Two medium-sized pineapples, one head of lettuce, one pound of green grapes, and two cups of mayonnaise dressing.

HOW TO MAKE IT. Cut off the tops from the pineapples and peel them. For decoration cut one of the pineapples in halves, then cut it in quarters, cut each quarter in three, and cut them all in halves across, making twenty-four pieces. The other pineapple cut in halves, cut away all the hard part, then slice it in thin slices and cut it in strips [Julienne style]; take a head of lettuce that has been left in ice-water to become crisp; select the best leaves for decoration of the platter, the rest cut in strips the same as the pineapple [Julienne style]; mix pineapples and lettuce together, also the green grapes that first have been dipped in hot water and the skin removed; cut each grape in six lengthwise; mix it all together and add to it two tablespoons of thick, well-seasoned mayonnaise dressing. Dress the platter with the lettuce leaves and in the center put the salad, forming it high the shape of a pyramid; coat it heavily with mayonnaise dressing and decorate all around with the pieces of pineapples, with the wide end in and the point out. Decorate each with some orange glaze put in a paper bag that holds a very small tube; in the center of the salad put the small heart of the lettuce and make four large daisies of truffles with a yellow center, one opposite the other. Put water on the stove with salt and baking soda and when boiling dip the tops of the pineapples in it to bring out the green. When cold pick it apart, one leaf from the other, and take out twenty-four of the prettiest and greenest leaves; put them in between each piece of pineapple.

Prune Salad à la Florence

Salade de Pruneaux à la Florence

Secure very large prunes; wash them, let them soak for a few hours. Put one pound of prunes in two quarts of water; let them cook slowly until they are done; add the juice of a lemon, the rind, and a half cup of sugar, let them cook again in their juice. Let stand until cold, when cold open the prunes on the side; remove the stone and stuff; glaze the prunes with some aspic on both sides of the filling and around in between the prunes and the filling put a fine strip of Spanish pepper. Slice unpeeled red apples in thin slices; with a small cutter cut out the hard part of the center from each, spread with mayonnaise; arrange crisp lettuce in the form of a ring on a platter; on top of the lettuce place the slices of apples which should be all uniform size. Place the prunes one on each side of apple and in the center fill with Aurorian sauce; garnish with the heart of the lettuce and with long streamers of cut Spanish pepper in between each prune across the bed of lettuce.

FILLING. Stir one spoon of butter to a cream; add to it a quarter pound of Philadelphia cream cheese, cayenne pepper and salt; when mixed add one spoon of whipped cream. When filling the prunes put the cheese in a paper bag that holds a fancy tube.

Peach Salad à la Luella

Salade de Pêches à la Luella

Secure large peaches, peel them and cut them in halves lengthwise; remove the stones. (Try to have them all even size, a half peach for each portion.) If four peaches put them in two cups of water, three spoons of sugar, juice of a half lemon, and let them cook until they are tender; leave in the juice until cold. In the meantime dip a half pound of green grapes in hot water; remove the skin and pits; cut them in four lengthwise. Cut large apples in thin slices, one slice for each half apple; cut out the hard part of the apple from the center with a small cutter and scallop the slices of apple all around; spread it thin with mayonnaise. Arrange them on a bed of lettuce in the form of a ring on a platter; clip the lettuce all around evenly; place a peach on each of the slices of apples and fill them with the grapes that have been mixed with a trifle of thick mayonnaise. Decorate the peaches all around with a streamer of whipped cream that has been mixed with some gelatine and in the center of the grapes put a rose of mayonnaise dressing with a truffle center and in the center of

the platter fill with a cream of mayonnaise. Garnish with small lettuce leaves and with the heart of the lettuce.

Pineapple Strawberry Salad à la Ericsson Hammond

Salade d'Ananas aux Fraises à l'Ericsson Hammond

One head of lettuce, one pineapple, one box of fresh strawberries, and two cups of mayonnaise dressing.

HOW TO MAKE IT. First wash the lettuce well, put it in water with ice to become crisp; save the heart of the lettuce for decoration. Cut the top off from the pineapple, peel, and cut it in even slices, one slice for each portion; take two biscuit cutters, first cut it out with a large one so each ring will be in uniform size, then with a small cutter cut out the center; the ring should be about three quarters inch in width all around. Pick and wash the strawberries; select the small, even-sized ones; split them in halves; decorate with the half strawberries on top of the rings of pineapple with the width of the strawberry in and the point out. Dress all of the rings the same way; place them on lettuce that has been nicely arranged in the form of a ring on a platter; with the scissors clip the lettuce evenly around. Put half of the mayonnaise dressing in a paper bag that holds a fancy tube; squeeze it into the center of each ring of pineapple, forming a rose, and on top of that put a round piece of truffle. Cut the rest of the pineapple in strips [Julienne style], also cut the strawberries [if large cut them in eight lengthwise, if small in quarters]; mix with that a small amount of cut short shredded lettuce; to three cups of the salad add three tablespoons of mayonnaise dressing. Sprinkle the salad with chopped pistachio nuts. Serve for lunch or dinner.

Pear Salad à la Barnegat

Salade de Poires à la Barnegat

For Six Persons

One quart of pears, one head of lettuce, some lemon juice, mayonnaise dressing, and truffles for garnishing.

HOW TO MAKE IT. Take four pears for decoration, cut each pear in four lengthwise. Peel them evenly and scoop all the hard part. Put them in two cups of water with juice of half a lemon and let them cook until soft, even if they are soft pears cook them for about ten to fifteen minutes. Leave in the juice to get cold; put them on a broiler with the smooth sides up and glaze with an orange glaze. The rest of the pears cut in small strips [Julienne style] and be careful not to take the inside hard part of the pear. Also cut in Julienne style the lettuce that has first been put in ice-water to become crisp,

save the best part of the lettuce for the decoration of the salad. Mix the pears and lettuce with some mayonnaise dressing. Dress the salad bowl with lettuce; dish the salad in the form of a pyramid and spread it with the dressing on the top. Sprinkle it with chopped green peppers, parsley, or truffles. Put the heart of the lettuce in the center. Arrange the glazed pears all around with the pointed end up and the wide part down resting on the lettuce. Put a green leaf in each pear. This salad can be served plain or with any kind of cold or hot meat or cheese dish.

Alligator Pear Salad à la Mauro
Salade de Poires d'Avocat à la Maure

Two alligator pears, two oranges, one grapefruit, one cup of mayonnaise dressing, a small head of lettuce, and truffles for garnishing.

HOW TO MAKE IT. Peel a long narrow alligator pear, cut it in halves across and remove the pulp. Slice it in rings, across each ring about a half inch in thickness. Take the head of lettuce that first has been left in ice-water to become crisp and arrange it in the form of a ring on a platter. Cut one and a half inches out of each ring of the pear and lift them carefully on a platter with the closed part in, in the form of a horseshoe, and sprinkle them with some lemon juice. The rest of the alligator pear cut in small strips *Julienne* style and mix with some mayonnaise dressing. Divide and fill in each. Peel and cut the oranges and grapefruit in small even cliffs and arrange them across in the horseshoe every other orange and grapefruit close together. Stir the butter to a cream and color it a trifle with the orange coloring. Put it in a paper bag that holds a fine tube and decorate all around the pear, making it look more like a horseshoe. For nails put a dot of butter with a speck of truffle on each. In the center of the platter put the heart of the lettuce.

Alligator Pear Salad à la Ingeborg
Salade de Poires d'Avocat à l'Ingeborg

For Six Persons

Two alligator pears. One pound of grapes. Twelve maraschino cherries. One head of lettuce and some aurorian sauce, two large seedless oranges.

HOW TO MAKE IT. First wash the lettuce well and leave it in ice-water until crisp. Peel the oranges and slice each into four pieces. Peel the alligator pear. Cut it in halves lengthwise. (Be careful not to break it.) Remove the pulp inside. Cut each



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BANANA SALAD AND GREEN PEPPER À LA VALENTINE



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ASPARAGUS SALAD WITH MUSHROOMS À LA KERMIT

half in two and squeeze some lemon juice over the pear. Stand them on the slices of oranges that first have been placed on the lettuce leaf, forming them in a ring on a platter. Dip the grapes in hot water, removing the skin. Cut them in quarters and remove the pits. Fill the quarters of the alligator pear with the grapes. Then you put a maraschino cherry in the center of each and all around. Decorate with thin slices of the maraschino cherries. Fill with the Aurorian sauce and in the center garnish with the heart of the lettuce.

Alligator Pear Salad à la Irene
Salade de Poire d'Avocat à la Irène
 For Six Persons

One alligator pear, two large apples, two seedless oranges, one large cup of mayonnaise dressing, and one small head of lettuce.

HOW TO MAKE IT. Wash the lettuce well and put it in ice-water to become crisp. Peel the alligator pear and cut it in small strips Julienne style; mix with it the juice of half a lemon then with a half cup of mayonnaise dressing. Cut each apple in four lengthwise; peel them with a fluted knife, scoop them out, leaving a shell. Fill them with the mayonnaise dressing. Arrange the lettuce on the platter in the form of a ring, put on top of it thin slices of the oranges. Place the filled apples on the orange slices with the filling down and the fluted side up; put in the center the alligator pear in form of a pyramid. The rest of the mayonnaise dressing color with the butter coloring the shade of orange. Decorate with it on the apples, forming a net; clip the lettuce evenly around. Leave in the ice-box until ready to serve. Serve for lunch or dinner.

Orange Grape Salad à la Evelyn
Salade d'Oranges aux Raisins à l'Evelyn
 For Six Persons

Three medium-sized oranges, one pound of grapes, a head of lettuce, and one cup of Philadelphia cream cheese dressing.

HOW TO MAKE IT. Wash the oranges and wipe them; cut them in halves across and cut them all around, leaving a tenth of an inch of the meat around in the orange; scoop out the rest; scallop all around the edge and fill with grapes that first have been dipped in hot water, skins removed, and the seeds taken out; cut the grapes in four lengthwise. Arrange the lettuce that has been left in ice-water until crisp, pick out the even-sized lettuce leaves; form them in a ring on a platter one leaf for each half orange; stand them on

the lettuce and decorate them on the top with the cream cheese dressing by putting it in a paper bag that holds a fancy tube. [If wanted this can be colored a trifle with the pistachio coloring.] Ornament it all around on top of the grapes against the edge of the orange and in the center make a large rose of it; put on top of each rose a half maraschino cherry; raise one of the smaller lettuce leaves in between each orange and in the center of the platter put the heart of the lettuce. Just before serving sprinkle the lettuce with some French dressing. This is a complete salad and can be served for lunch or dinner.

Cauliflower Banana Salad à la Florida
Salade de Choufleur aux Bananes à la Florida
 For Six Persons

One small head of lettuce. A medium head of cauliflower. Five large bananas. Two cups of mayonnaise dressing, pepper and salt to taste.

HOW TO MAKE IT. First wash the lettuce well. Put it in ice-water to get crisp. Take the cauliflower that has been well cooked and season with salt. Arrange the lettuce leaves on the platter. Break the cauliflower. Arrange it in the form of a ring on top of the lettuce and fill the ring with the bananas in the form of a pyramid that first has been cut in even dices and mixed with half of the mayonnaise dressing. Spread the rest of the mayonnaise dressing on the top. Decorate with pimentos and truffles and all around with crisp red pepper cut in strips. Put the heart of the lettuce on the top of the pyramid of bananas. Serve as a salad with any kind of meat or cheese dish. It can also be served plain.

Banana Lettuce Salad à la Linnea
Salade de Bananes au Laitue à la Linnea

Five bananas, one head of lettuce, one small package of cream cheese, three tablespoons of butter, some green and orange coloring, and some mayonnaise dressing.

HOW TO MAKE IT. Wash the lettuce well, put it in water with ice to become crisp, make a thick, well-seasoned mayonnaise dressing [see recipe Mayonnaise Dressing]. Peel the bananas, cut the middle part away and scoop them out; fill half of them with cream cheese that is colored green and the other half with cream cheese that is colored a heavy shade with the butter coloring. Leave them in the ice-box until ready to use. The rest of the bananas cut in Julienne style; the rest of the lettuce cut the same as the bananas in strips; mix the lettuce and bananas to-

gether, and add to them three tablespoons of mayonnaise dressing. Dress the platter with the lettuce; put the salad in the center in the form of a pyramid; spread it with the dressing. Dip a knife in warm water, slice the stuffed bananas and place them on the salad alternately red and green in rows, leaving a space between each row wider at the bottom and close at the top. In the center put the small heart of the lettuce.

Banana Salad with Pimento Cream Cheese à la Ursula

Salade de Bananes, Fromage à la crème, aux Piments à la Ursula

For Eight Persons

Four even-sized bananas, a quarter of a pound of Philadelphia cream cheese, two large pimentos, two spoons of butter, one head of lettuce, two seedless oranges, and pepper and salt.

HOW TO MAKE IT. Wash the lettuce well and put it in ice-water to become crisp. Peel the oranges and cut them in slices, four of each orange. Peel the bananas, cut them in halves across and scoop them out, leaving space for filling, and fill. Arrange the lettuce leaves in the form of a ring on a platter; place the slices of oranges on top of the lettuce and on top of the orange slices put the bananas with the cut end in and the stuffed side up. Decorate with the cream cheese through a fine paper tube, forming a net, and in the center of the platter put the heart of the lettuce. When ready to serve pour some French dressing over the lettuce.

FILLING. Stir the butter to a cream; add the cheese, mix well until nice and creamy. Take a small tablespoon of it out for decoration. Mix with the pimento that first has been chopped and pressed through a fine strainer; season with pepper and salt. This is a complete salad.

Banana Cheese Salad with Green Pepper à la Valentine

Salade de Bananes au Fromage aux Green Peppers à la Valentine

Three large bananas, a quarter of a pound of Philadelphia cream cheese, one large green pepper, two spoons of whipped cream, cayenne pepper and salt.

HOW TO MAKE IT. Peel the bananas and cut them in halves across, scoop them out gently, leaving a space for the filling, and fill. Decorate them with the white cheese around and with truffles. Arrange them in the form of a ring on a platter on top of slices of tomatoes that have been placed on lettuce leaves in form of a ring and put the heart of the lettuce in the center. Decorate on top of the lettuce leaves with finely cut strips of pimentos.

When ready to serve sprinkle the lettuce with some French dressing.

CHEESE FILLING. Put the cheese in a saucepan and stir it to a cream, take one tablespoon out of it for decoration; add pepper and salt and the green pepper that has been chopped fine. If that does not give sufficient shade to the cheese, color it a trifle with the green coloring; add gently the two spoons of whipped cream.

Banana Apple Salad à la Patricia
Salade de Bananes aux Pommes à la Patricia
 For Six Persons

Three medium, even-sized tender apples, one seedless orange, three bananas, one head of lettuce, and one cup of mayonnaise dressing.

HOW TO MAKE IT. Wash the lettuce and put it in ice-water to become crisp; peel the apples, cut them in halves across and also the ends a trifle so they stand firm; scoop them out, only leaving a thin shell. Peel the orange, slice it in thin slices. Arrange the lettuce in the form of a ring on a platter; put on top of the lettuce the slices of oranges and place on top of them the apples and fill with the bananas that have been cut in small dices mixed with some mayonnaise dressing; spread some more of the dressing on top of each with a thin slice of banana and with slices of maraschino cherries on the top. Put a handle in each from the peel of the orange that first has been left in ice-water to become stiff. Inside of the ring of apples fill with mayonnaise dressing and with the heart of the lettuce in the center.

Banana Salad with Sweetbreads à la Corola
Salade de Bananes aux Ris-de-veau à la Corola

Select large curved bananas, remove the skin, and cut them in halves across; scoop them out carefully, leaving room for the filling, and fill them with cooked chopped sweetbreads seasoned with pepper and salt. Place them on top of thin slices of bananas cut lengthwise; put them on a broiler and glaze with the mayonnaise chaudfroid sauce [see Mayonnaise Chaudfroid Sauce]. Decorate them on a bias with a fine strip of cream that has some gelatine colored pink and with little dots of green. Arrange crisp lettuce in the form of a ring on a platter with the bananas on the top in the form of a rose. Fill the center of the ring with Aurorian sauce, also decorate in between each banana with a small leaf from the heart of the lettuce. Sprinkle with chopped parsley on the sauce.

Sweetbread Salad à la Continental
Salade de Ris-de-veau à la Continentale

Cook sweetbreads in sufficient water to cover them, season with salt, pepper, and a bay leaf; cook them for twenty minutes, leave in the juice until cold, then cut in small dices. To three sweetbreads take one head of lettuce, wash it well and leave it in ice-water to become crisp, take out the best leaves for garnishing; the rest of lettuce cut small the same as the sweetbreads and mix; add the lettuce to the sweetbreads, mix carefully to it three or four spoons of the mayonnaise dressing. Line the salad bowl with lettuce leaves; put the salad in in the form of a pyramid; spread with mayonnaise on the top and garnish all around with even cut cliffs of tomatoes, half of them dipped in finely chopped parsley and the other half dipped in finely chopped truffles. Arrange them all around, resting on the salad, and above the tomatoes decorate with truffle any design wanted. In the center of the salad put the inside heart of the lettuce. This is a complete salad.

Chicken Celery Salad à la Windsor
Salade de Poulet au Céleri à la Windsor

Select two heads of nice crisp celery, a cooked breast from a large young chicken, four slices of smoked cooked tongue, three or four truffles, two green peppers, and one red pepper. First scrape and wash the celery well, leave in ice-water to become crisp, save the prettiest inside leaves for decoration. Cut the rings of the peppers all even size, put in ice-water, divide the rest of the pepper and chop half. Cut in small strips [Julienne style] the chicken, tongue, pepper, celery, and truffles.

HOW TO PUT THE SALAD TOGETHER. Make a rich thick mayonnaise; mix the celery, pepper, truffles, chicken, and tongue together with some of the dressing. Form it in the shape of a pyramid in the salad bowl; spread it with mayonnaise; sprinkle on the top with green pepper and truffles, and in the center put a leaf from the celery, and all around decorate with the leaves from the celery, with the open rings of the green peppers. This is a complete salad.

Chicken Salad à la Tilda
Salade de Poulet à la Tilda

Secure a large young chicken; singe, clean, and wash it well; tie it up and put it in hot water sufficient to cover it, pepper,

salt, onions, carrots, and when it comes to a boil let it cook slowly until well done. Take off the fire and leave in the juice until cold, remove the skin, take out the bones and cut the chicken in small dices. If the chicken is young all the dark meat can be used from it. Wash a large head of lettuce, leave in ice-water until crisp, save the heart and the best leaves for decoration, cut the rest in small shreds. Also supply two even-sized green peppers, cut twelve rings from it for decoration and leave in the ice-water until crisp; the rest of the green pepper chop very fine. Make a thick, heavy, well-seasoned mayonnaise [see recipe Mayonnaise Dressing]; add to the chicken, lettuce, and the chopped green peppers about four full tablespoons of the mayonnaise, season it with pepper, salt, juice of a lemon, and mix gently. Put it on a platter or a salad bowl in the form of a pyramid and spread it over with mayonnaise. Decorate all around with the lettuce leaves, also decorate around it with green pepper by opening the rings of the peppers and stick one end of the pepper in the salad and the other down on the platter on the lettuce. Sprinkle the salad on the top with chopped truffles and in the center stick gently the heart of the lettuce. This is a complete salad for lunch, supper, or receptions.

Salad Chartreuse of Asparagus à la Ericsson Hammond

Salade de Chartreuse d'Asperge à l'Ericsson Hammond

For Six Persons

One bunch of asparagus, a small head of lettuce, one cup of whipped cream, five spoons of dissolved Cox's gelatine, some parsley, mayonnaise dressing, pepper and salt.

HOW TO MAKE IT. Boil the asparagus green; take away the nicest stalks for decoration. Chop the points of the rest of asparagus very fine. Put little individual bird moulds on ice. Glaze the moulds with some aspic, make the bill with a triangular truffle and the eye of the birds from lemon and truffle. Fill the wing with the cream; to one cup of cream, three spoons of gelatine. Glaze again and fill. Peel the tomatoes and slice them, three slices from each tomato. Cut the center out from each slice with a small cutter. Arrange the lettuce leaves in the form of a ring on a platter; place on the lettuce leaves the slices of tomatoes and on each slice put a bird, one after the other, and in between each bird put the stalks of asparagus that have been cut about three inches in length with the point out and the stalk to the center, and in the ring fill with mayonnaise and in the center of that put the heart of the lettuce.

FILLING. To one cup of chopped asparagus put three spoons

of dissolved Cox's gelatine, cayenne pepper and salt, and stir on ice until it commences to thicken; add three tablespoons of whipped cream. If the asparagus is not sufficiently green, color the filling with the chopped parsley. This is a beautiful salad and can be served with any kind of cold or hot meat or cheese dish. [If bird moulds are not at hand other small individual moulds can be used in place of them.]

Asparagus Salad with Smoked Tongue à la Thelma

Salade d'Asperges, Langue fumée à la Thelma

For Six Persons

Take six thin slices of well-cooked smoked tongue, a bunch of asparagus, two cups of Aurorian sauce, two tomatoes, and one small head of lettuce.

HOW TO MAKE IT. Wash the lettuce well and put it in water with ice to become crisp; put the tomatoes in hot water for a second, remove the skin, and cut each tomato in three even slices. Peel and cook the asparagus in sufficient water to cover them for about twenty minutes with some salt and a pinch of baking soda to keep them green. When they are cooked put them up carefully on a platter and sprinkle with cold water so they keep their color; cut the tips of the asparagus about three inches in length, also cut the tongue slices in even width and length. Put about five of the tips on each slice of tongue and roll; put them on a broiler and glaze the tongue with a thin brown glaze [see Brown Glazing]. Arrange the lettuce in the form of a ring on a platter; on top of the lettuce put the slices of tomatoes; then place the asparagus rolls one on each slice of tomato with the point out and the cut end in. Fill the inside of the ring with Aurorian sauce and in the center of the sauce put the heart of the lettuce. This is a complete salad for lunch or dinner.

Asparagus Salad with Mushrooms à la Kermit

Salade d'Asperges aux Champignons à la Kermit

A half pound of mushrooms, a bunch of asparagus, three hard-boiled eggs, one tomato, one head of lettuce, two green peppers, and a cup of mayonnaise dressing.

HOW TO MAKE IT. Cook the asparagus nice and green; the mushrooms about fifteen minutes with pepper and salt; leave in the juice until cold. Wash the lettuce; cut strips of the green peppers, leave in the ice-water to become crisp; cut tips from the asparagus

about three inches in length; the rest of the tender part of the asparagus cut in fine strips, Julienne style. Separate the whites from the yolks, cut whites the same as the asparagus, also the mushrooms, tomato, and part of the green pepper the same way. Select the best part of the head of lettuce for decoration; the rest of it cut in fine strips, Julienne style; mix all the ingredients with a small cup of thick mayonnaise dressing. Arrange the lettuce on a platter in the form of a ring and in the center place the salad in the form of a pyramid; on top and all around the salad arrange the asparagus tips closely together, one after the other. Sprinkle on the top finely shredded lettuce and all around garnish with the strips of the green peppers on top of the lettuce. Press the yolks of the eggs through a fine strainer; mix with them a tablespoon of butter; stir them to a smooth cream. Put it in a paper bag that holds a fancy tube and decorate a daisy from it on top and around the salad, five leaves to each daisy, and in the center of that put a large round piece of truffle, glaze the truffle with aspic, and in the middle of the salad put the small heart of the lettuce.

Beetroot Salad with Pâte de Foie-Gras à la Gertrude

Salade de Betteraves, Pâte de Foie-gras à la Gertrude

Cook medium, even-sized beets in sufficient hot water to cover them and salt; when done remove the skin and put them in half hot vinegar and water with sugar sufficient to pickle them sweet sour, this makes the beets very red and even color. When ready to use cut them in halves across, scoop each half out, leaving room for the filling and fill with mousse of pâte de foie-gras. Put the mousse of pâte de foie-gras in a paper bag that holds a fancy tube and fill. Decorate on top of the pâte de foie-gras with a round piece of truffle and put a small handle of green pepper in each. Place them on even cut slices of tomatoes and arrange them on top of the crisp lettuce that has been put in the form of a ring on a platter. Fill the ring with Aurorian sauce and with the heart of lettuce in the center. This is a complete salad.

MOUSSE OF PÂTE DE FOIE-GRAS

FILLING. Take a small jar of pâte de foie-gras; take out the truffle and press it through a fine strainer. To four tablespoons of pâte de foie-gras add two tablespoons of dissolved Cox's gelatine; stir on ice; flavour it with some sherry wine if at hand, add to it three tablespoons of whipped cream.

Celery Salad with Beets à la Walde
Salade de Céleri aux Betteraves à la Walde

For Six Persons

Secure one crisp head of lettuce, two stalks of celery, two beets well pickled, and one cup of mayonnaise dressing.

HOW TO MAKE IT. Wash the lettuce well and put it in ice-water to become crisp; scrape the celery and cut stalks in pieces about three inches in length; fill them with the beets that have been chopped fine. Arrange the lettuce in the form of a ring on a platter, one leaf for each piece of celery; put a teaspoon of mayonnaise dressing on each lettuce leaf and on top of the dressing place the filled pieces of celery in the form of a rose. Fill in the center the rest of the celery that has been cut in Julienne style about an inch in length and left in ice-water to become crisp; mix with mayonnaise dressing. Put in the center of the celery the inside heart of the lettuce. This is a very pretty salad and can be served for luncheon or dinner with any kind of hot or cold meat or fish dish.

Beet Lettuce Salad à la Naemia
Salade de Betteraves au Laitue à la Naemia

Wash a head of lettuce and leave it in the ice-water until it becomes very crisp; chop cooked pickled beets very fine and put it in a saucepan with two tablespoons of Cox's gelatine and two tablespoons of mayonnaise dressing. Stir until it commences to stiffen, then roll in small balls and put a stem of parsley in each. Arrange lettuce in a salad bowl. Place the little beets all in the lettuce and pour some French dressing over it. This salad can be served with any kind of meat, fish, or cheese dish.

Cucumber Beet Salad à la Gilbert
Salade de Concombre, Betteraves à la Gilbert

Select a nice cucumber, peel it with a fluted knife and cut the end off; remove the inside of the cucumber, leaving the solid part of it and stuff. Leave in the ice-box until cold then slice in thin slices. Arrange the lettuce that first has been left in ice-water to become crisp on a platter or in a salad bowl; put slices of the cucumber here and there in between the lettuce leaves. When ready to serve, pour over some French dressing. Serve with any kind of meat or cheese dish.

FILLING OF CUCUMBER. Chop two medium-sized beets very fine; mix it with two tablespoons of dissolved Cox's gelatine and

three tablespoons of mayonnaise dressing well seasoned with pepper and salt. Beets should be pickled before chopped.

Cucumber Salad with Cheese à la Jeanetta
Salade de Concombre au Fromage à la Jeanette

Take a cucumber or cucumbers according to the number of people to be served; peel them with a fluted knife so it shows the peeling of the cucumber as well as the white part; cut them across in pieces of about an inch and a half in height and scoop them out, leaving a half inch for a bottom. Scallop the top edge and put them in water with some lemon juice, a little salt, and a piece of ice; leave them stand for about twenty minutes. In the meantime make the filling. To serve for six, take a cup of grated American cheese and add it to two tablespoons of butter; stir both together until creamy then add four olives and one Spanish pepper that has been finely chopped and pressed through the strainer; season it with cayenne pepper and salt; add to it two tablespoons of whipped cream. Put it in a paper bag that holds a large fancy tube and fill each cup of cucumber about a half inch in height over the cup in form of a rose; put in the center of this a round slice of truffle and around each cup put a strip of Spanish pepper. Place each on a slice of tomato that has been sprinkled with chopped parsley; arrange the crisp lettuce in the form of a ring on a platter and place them on top of the lettuce and inside of the ring; serve with Aurorian sauce and with the heart of the lettuce in the center.

Chicory Tomato Salad à la Hilmar
Salade de Chicorée aux Tomates à la Hilmar

Wash and clean the chicory well; leave it in ice-water until ready to prepare the salad, then put it on a clean linen cloth and press all the water out. Arrange it in a salad bowl and sprinkle some French dressing over it; dip the tomatoes in hot water, remove the skin, and cut them in squares lengthwise, then dip them in finely chopped parsley and arrange them in between the chicory. This salad can be served with any kind of meat or cheese dish.

Chicory Egg Salad à La Hilmar
Salade de Chicorée aux Œufs à la Hilmar

Chicory Egg Salad is made the same way as Chicory Tomato Salad with the only difference that hard-boiled eggs are used in place of tomatoes.

Chicory Salad à la Maria
Salade de Chicorée à la Maria

Cut five medium-sized potatoes in very small dices, cut beet-root the same way also gherkins; bone a smoked herring and cut it the same way as the potatoes, gherkins, and beets; add to it one cup of chopped chicory and mix it with about a cup of Maria Mustard Dressing [see my large book, "Swedish, French, American Cook Book," page 317]. Arrange the chicory in the form of a ring on a platter (that first has been left in ice-water to become crisp) put the salad in the center in the form of a pyramid and pour some of the dressing on the top. Decorate it all around with chopped beets and gherkins every other strip on a bias and in the center put a branch of the chicory and all around put one slice of potato then one of beets and one of gherkin, and then potatoes, beets, and gherkins every other half resting on each. Serve as a luncheon salad.

Chicory Mushroom Salad à la Aurorian
Salade de Chicorée aux Champignons à l'Aurore

One pound of mushrooms, one pair of sweetbreads, a half pound of chicory, and two cups of Aurorian sauce.

HOW TO MAKE IT. Wash the chicory well and leave in ice-water to become crisp; peel mushrooms, leaving the stem in; put them in two cups of water with pepper, salt, sherry wine if at hand, and cook for fifteen minutes; leave in the juice until cold. Put the sweetbreads in two cups of water with pepper, salt, an onion, and cook for thirty minutes; leave in the juice until cold; make the Aurorian sauce [see recipe Aurorian Sauce]. Put the mushrooms on a broiler one for each portion and glaze them with the brown glaze. Decorate them all around and a dot in the center with whipped cream that is mixed with a trifle of dissolved Cox's gelatine; put a diamond of truffle in the center of the mushroom on top of the cream. Pick some of the chicory out for decoration, the rest cut up and make a bed of it on a platter in the form of a ring and on top of this chicory place slices of tomatoes with a mushroom on each with the stems to the center; fill the ring of mushrooms with the sweetbreads and mushrooms cut in small dices; mix with the Aurorian sauce; garnish with four bunches of chicory around and some in the center of the filling. This is a complete salad.

Turnip Mushroom Salad à la Camille
Salade de Navets aux Champignons à la Camille

Take small white turnips all even size; peel and cut them in halves lengthwise; scoop them out, leaving a thin shell; put them in two cups of water with the juice of a lemon and two teaspoons of sugar; cook them until well done and leave in the juice until cold. Put them on a platter and fill. Place them on slices of tomatoes on lettuce leaves in the form of a ring and sprinkle them with finely chopped parsley. Decorate a rose on each with the yolks of the eggs that have been mixed with a spoon of butter and stirred to a paste. In the center fill with Aurorian sauce and with the heart of the lettuce in the middle. Garnish with long strips of green peppers in between each turnip. Salad for lunch or dinner.

FILLING. Cut about six medium-cooked mushrooms in small strips, also the cooked white of eggs, some green and Spanish pepper, and mix with mayonnaise, two tablespoons to the cup.

Salad à la Judie
Salade à la Judie

Select different kinds of vegetables such as carrots, white turnips, yellow turnips, potatoes, beetroots, a head of lettuce, baskets of Brussels sprouts, one cauliflower, one half quart of string beans, and onions. Cook the beets red, put them in vinegar with some sugar until ready to use; cook the carrots, the white turnips, the yellow turnips also four potatoes and when they are cooked and cold, slice part of it for decoration, the other part of it cut in strips [Julienne style]. Cook the cauliflower white by adding a little salt when cooking it; the green vegetables and string beans cook green, cut the string beans in fine strips before cooking, also cut onions [Julienne style] and cook them separately. Wash the lettuce and leave it in ice-water to become crisp; select the best leaves from it for garnishing; the rest cut in strips, the same as the vegetables, mix it all together with some ravigote sauce well seasoned also part of the Brussels sprouts and cauliflower sprigs, saving the best for decoration. Dress the platter or bowl with the lettuce; dish up the salad in the form of a pyramid; spread it on the top with the ravigote. Decorate the salad on the top with rows of the sliced vegetables, one resting on top of the other, matching the colors, and on the top of it put the heart of the lettuce; garnish around with a sprig of cauliflower and the Brussels sprouts alternately.

Ginger Fruit Salad à la Macédoine

Salade de Fruits au Gingembre à la Macédoine

Two cups of gingerale, ten spoons of dissolved Cox's gelatine, two peaches, two apples, two oranges, two pears, two bananas, a dozen large red strawberries, one dozen maraschino cherries, a half pound of green grapes, one head of lettuce, some French dressing, some cayenne pepper and salt, two spoons of sugar, juice of a half lemon.

HOW TO MAKE IT. Wash the lettuce well, put it in water with ice to become crisp, add the gelatine to the gingerale; cut the fruit in small dices, Macédoine style [save part of it uncut for decoration]. Put it all in a bowl and mix to three cups of it two spoons of gelatine and two spoons of sugar and lemon juice; put a ring form in ice and glaze with the gingerale aspic and decorated with the fruit in roses, wreaths, or strips, according to taste, with aspic dripped on top of the decoration. Put part of the fruit in the form, when that commences to settle fill it with the rest of the fruit; leave on ice until ready to serve, dip in warm water and turn out on a platter. Chop the rest of the ginger aspic that has been left on ice; put teaspoons of it around the ring and in between each put lettuce leaves that have been cut in strips. Fill the center with the best lettuce and when ready to serve sprinkle the lettuce with some French dressing. This salad can be served for dinner or lunch.

Cole Slaw of Red Cabbage à la Rydberg

"Cole Slaw" (Salade de Choux à la Rydberg)

Secure a solid white cabbage, size according to wanted, also a fine-grained red cabbage; cut a piece about six inches around from the top of the cabbage. After first taking off the outside leaves, cut and scoop it out from the top, leaving a shell of the head for the filling; leave it in ice-water until it becomes crisp, time about thirty minutes, take out of the water and wipe it dry. Glaze it with dissolved Cox's gelatine; hedgehog it with cloves; drip some aspic on the cloves to make them glossy and sprinkle the whole head with finely chopped parsley and fill. Shred the part of the cabbage that is scooped out for decoration; put it in French dressing until ready to use, also shred the red cabbage very fine in long strips [Julienne style], put it in well-seasoned French dressing and work it in the dressing until soft. Fill the cabbage in form of a pyramid, on the top or decorate with strips of the white cabbage beginning in the center and going down to the edge to form a rose; put red

cabbage in the center. Arrange a bed of crisp lettuce on a platter; place the head of the cabbage in the center and all around the cabbage put mixed white and red cabbage. Serve with any kind of fish dish or as a salad with cold meat.

Cole Slaw of Red Cabbage in Green Peppers à la Gimo

"Cole Slaw" (salade) de Choux aux Piments à la Gimo

Shred red cabbage in very fine strips [Julienne style]; put it in highly seasoned French dressing and work it until soft. Cut green peppers in halves lengthwise, remove the seeds, put them in ice-water until they become crisp, then fill with the red cabbage. Put them on crisp lettuce leaves and arrange them in the form of a ring on a platter. Decorate them with heavy cut strips of hard-boiled white of eggs and in the center of the platter arrange the heart of the lettuce; also decorate with strips of red pepper in between each. Serve with any kind of cold meat or fish dish.

Romaine Lettuce Salad à la Walde

Salade Romaine à la Walde

Secure a head of white Romaine lettuce, wash it well, and separate the leaves; put in ice-water to become crisp then pick out the even-sized inside lettuce leaves. If too long, trim part of the leaf and part of the stem off and fill with finely chopped green peppers that have been well drenched in highly seasoned French dressing. Supply one leaf for each serving; cut the remainder of the lettuce in narrow strips. Make a bed of it on a platter and place the filled lettuce on the top in the form of a rose and in the center stand the half green pepper with short pieces of lettuce leaves forming a center piece. Decorate each filled lettuce leaf with a fine strip of pimentos. Just before serving sprinkle the lettuce with well-seasoned French dressing.

Potato Beet Salad à la Edward

Salade de Betteraves aux Pommes à l'Edouard

Cook medium, even-sized potatoes unpeeled in water with some salt; leave them with the skin on until cold and then remove the skin and peel them with a fluted knife; with a potato scooper scoop them out, leaving room for the filling; sprinkle them with finely chopped parsley. Chop the pickled beets very fine and add to the cup of beets two spoons of mayonnaise dressing. Decorate all around between the filling and the potatoes with a strip of mayonnaise dressing, coloring yellow with the butter coloring; place

them on slices of pickled beets on top of the lettuce in form of a ring and in the center put the heart of the lettuce. Just before serving sprinkle it with some French dressing.

Potato Salad in Beets à la Octavious

Salade de Pommes aux Betteraves à l'Octavious

Secure even-sized medium beets, put them in hot water with plenty of salt and let them cook fast for about two hours; if they are young beets cook them about one hour; pour off the hot water and put some cold water on them; remove the skin; peel them with a French fluted knife. Put them in a liquid of half water, half vinegar, and some sugar; cut cooked potatoes up in very small dices; mix to the cup of potatoes two tablespoons of the Maria Mustard Dressing [see my large book, page 317] and fill the beets. Put some of the thick mayonnaise in a paper bag that holds a fancy tube and make a rose of the dressing on top of each beet with a little truffle on top of it; if beets are large a handle of green pepper, lemon, or orange peel can be put in them. Arrange them on crispy lettuce on a slice of cooked potato in the form of a ring on a platter and in the center of the ring place the heart of the lettuce. This salad can be served with any kind of meat or cheese dish.

Potato Salad à la Ebba

Salade de Pommes à l'Ebba

Select even-sized potatoes not too large. Parboil them unpeeled; leave in the water until cold. When cold remove the skin and peel them with a fluted knife; scoop them out and scallop the edge all around, leaving a space for the filling. Sprinkle them with pepper and salt and a squeeze of a lemon. Stand them on slices of pickled beets that are first placed on the lettuce leaves arranged in the form of a ring on a platter, and fill. Spread them with the mustard dressing on the top and decorate with a strip of the beets lengthwise and diamonds of truffles all around with a dot of beet in between. Little dots of the dressing can be placed on top of the strip of beets which make it look very attractive. Put the heart in the center and just before serving pour some French dressing over the lettuce. This salad can be served with any kind of cold or hot meat dish.

FILLING. Chop the scoopings of the potatoes, also a small green pepper and a small amount of beets. Chop it all separately and mix it carefully with the Mustard Dressing à la Ebba.

Salad à la Juliet

Salade à la Juliet

Add to three cups of well-cooked creamy rice three tablespoons of chopped olives and two tablespoons of finely chopped parsley. [See my large book, "Swedish, French, American Cook Book"—How to Boil Rice, page 289.] Leave cook again for a few minutes; fill a well-buttered ring mould with the rice and when it is cold turn it out on a platter and fill. Press the yolks from the eggs through a fine strainer; add it to one spoon of butter that has been stirred to a cream and mix well; season with cayenne pepper and salt. Put it in a paper bag that holds a leaf tube and decorate about five or six flowers on top of the ring and in the center of each flower put a round piece of truffle and glaze. Cut the cooked white of the eggs in narrow strips, Julienne style; cut cooked mushrooms, artichoke bottoms, one Spanish pepper, and string beans the same way, all must be cooked; mix it with some mayonnaise. Fill the ring with the salad in the form of a pyramid; spread it with the mayonnaise dressing and sprinkle it with some chopped truffles. In the center of the pyramid put the heart of the lettuce and between the salad and the ring garnish with finely chopped tomato aspic. Decorate all around with lettuce leaves and streamers from the stirred yolks of eggs and in between with some of the tomato aspic. This salad can be served for either dinner or luncheon.

Gingerale Vegetable Salad à la Macédoine

Salade de Légumes au Gingembre à la Macédoine

Select a large white head of lettuce, wash it well, leave in ice-water until crisp. Take two cups of gingerale; add to it eight spoons of dissolved Cox's gelatine; cook vegetables that have been cut in small dices Macédoine style, such as carrots, onions, turnips, string beans, green pepper; strain them up; also add pimentos cut in similar way and small cooked green peas; add to it one cup of the gingerale and juice of a lemon. Put a ring mould on ice and coat with the gingerale aspic; decorate it according to the design [if the vegetables are cooked separately decorate with stripes according to colors at the bottom of the mould, if not cut vegetables separately for the decoration]. Drip aspic on top of the decoration and fill about a half inch in thickness of the vegetables; leave stand until settled, then fill again with part of it and leave stand until it is set, then for the third time fill the form full. Leave in ice until ready to serve, then turn out on a platter and garnish with lettuce around and the rest of the aspic chopped. In the center

fill with Cream Cheese Dressing à la Philadelphienne. This is a complete salad for lunch or dinner.

Green Pepper Egg Salad à la Philadelphian
Salade de Piments aux Œufs à la Philadelphienne

For Six Persons

Secure six small, even-sized green peppers; hard boil five eggs; make a cup and a half of cream cheese dressing. Cut the top off the peppers, if they are very long peppers cut about half of it away; remove the seeds and put them in water with ice for about twenty minutes. In the meantime cut the eggs in halves, remove the yolks, and cut the whites of the eggs in fine strips [Julienne style], also slice one of the eggs in slices, one for each pepper. Shred the tops of the peppers that were cut off the same way as the whites of eggs; mix the peppers and eggs with part of the dressing [see Philadelphia Cream Cheese Dressing]. Fill the peppers with the salad; spread it on top with some of the dressing; stir the yolks of eggs to a cream and add to it some of the cheese dressing. Put it in a paper bag that holds a fancy tube and decorate all around the edge a border with the yolks and in the center put a slice of the hard-boiled egg. Arrange the lettuce in the form of a ring on a platter (that first has been left in ice-water to become crisp) and place the peppers on top of the lettuce. In the center put the heart of the lettuce; sprinkle it with some French dressing. This is a complete salad for lunch or dinner.

Green Pepper Salad à la American
Salade de Piments à l'Américaine

For Six Persons

Four small, even-sized green peppers, a half cup of finely shredded red cabbage, a half cup of white cabbage cut the same way, one pimento, two cups of thick, well-seasoned mayonnaise dressing, and one head of lettuce.

HOW TO MAKE IT. Cut three of the peppers in halves, remove the seeds, and leave them in water with ice for about twenty minutes; wash the lettuce and also leave it in ice-water to become crisp. Shred the red and white cabbage very fine; put it in a bowl with a half cup of French dressing and stir it until soft and limber; leave it there until ready to fix the salad, then take it out from the French dressing and mix it with one of the green peppers that has been shredded in fine strips the same way as the cabbage. Add half of the Spanish pepper that has been cut the same way and some of the green lettuce; add to it half of the mayonnaise. Fill

the peppers; spread them on the top with mayonnaise and decorate them around the edge with fine strips of Spanish pepper and in the center decorate with truffles any design wanted. Arrange the lettuce in the form of a ring on a platter; place the peppers on the lettuce and sprinkle with the French dressing; in the center put the heart of the lettuce.

Egg Salad à la Wilhelmena
Salade d'Œufs à la Wilhelmina

Hard boil three eggs for twelve minutes; when cooked, peel them and leave them in cold water until ready to serve; cut them in halves crosswise and stuff. Cut thick slices of tomatoes, lay each on a lettuce leaf and arrange them in the form of a ring on a platter; place one of the half-stuffed eggs on each of the tomato slices, with the stuffed side down; color the butter with some of the butter coloring a dainty orange and put it in a paper tube and decorate all around the eggs in circles; put on top of each egg in the center a piece of truffles. Garnish with lettuce leaves in between each egg and with some strips of green pepper all around, and in the center put one and a half cups of Aurorian sauce, in the center of that put the heart of the lettuce. This is a beautiful complete luncheon salad.

STUFFING FOR THE EGGS. Chop the yolks from the eggs very fine; mix to it two tablespoons of mayonnaise, three finely chopped olives, two tablespoons of chopped green pepper, cayenne pepper, salt, and some chopped parsley. Mix all together and last add a spoon of whipped cream.

Egg Salad à la Victoria
Salade d'Œufs à la Victoria

Make Victoria baskets [see page 276 in my large book, "Swedish, French, American Cook Book"]; hard boil eggs, allowing one for each; slice eggs evenly, one slice for each basket, as decoration, the rest of the eggs cut in small cubes and mix them with Aurorian sauce, fill two tablespoons in each basket. Decorate with a slice of the egg on each and on the yolks make a rose of mayonnaise dressing that is colored with a trifle of the spinach coloring; in the center of the rose put a round piece of truffle. Arrange lettuce leaves in the form of a ring on a platter and put the baskets on top of the lettuce leaves and in the center put the heart of the lettuce. Put a handle in each basket with rings cut from green pepper that has been left in ice-water to become crisp. For special occasions a small white bow of ribbon can be tied in each handle.

Egg Salad in Green Peppers à la Vevan

Salade d'Œufs aux Piments à la Vevan

For Six Persons

Take seven peppers, one head of lettuce, two tomatoes, four eggs, juice of a large lemon, cayenne pepper and salt.

HOW TO MAKE IT. Secure even-sized green peppers, cut three of them in halves lengthwise, remove the seeds and put them in water with ice for about thirty minutes to become crisp. In the meantime make the salad; remove the seeds from the other peppers and chop it fine, cut the whites of the four hard-boiled eggs in small dices, mix it with the green pepper. To one cup of it add two spoons of the Vevan Egg Cream Dressing. Fill the peppers and spread some more dressing on the top; press some of the yolks of eggs through a fine strainer; stir it until smooth; mix some of the dressing with the yolks. Put it in a paper bag that holds a ribbon tube and decorate each pepper with a ribbon of the yolks lengthwise; put them on the slices of tomatoes on a crisp bed of lettuce in the form of a ring on a platter. In the center garnish with the heart of the lettuce.

Egg Salad with Green Peppers à la Muriel

Salade d'Œufs aux Piments à la Muriel

Cook four eggs for twelve minutes, leave in the water until cold; chop one green pepper very fine; add it to the yolks and two tablespoons of butter that first has been stirred to a cream; flavor it with pepper, salt, and a teaspoon of lemon juice. Fill the whites of the eggs that have been cut lengthwise; lay them on thick slices of tomatoes with the stuffed side down. Arrange crisp lettuce in the form of a ring on a platter and place the tomatoes with the eggs on top of it and in the center fill with Aurorian sauce. Sprinkle the eggs with finely chopped parsley and put a handle of fine strips of green pepper in each. In the center of the sauce put the heart of the lettuce.

Chaufroid Egg with Pâte de Foie-Gras à la Delecet

Chaufroid d'Œufs, Pâte de Foie-gras à la Delecet

Hard boil four eggs by cooking them for twelve minutes; after they are cooked put them in cold water; remove the shell, leaving them in the water until ready to use, then cut the eggs in halves lengthwise, removing the yolks. Take a small jar of pâte de foie-gras; take out the truffles and press the pâte through a fine strainer;

add to it (which should amount to half a cup) two tablespoons of dissolved Cox's gelatine, one spoon of sherry wine if at hand, cayenne pepper and salt; stir on ice; when it commences to thicken add three spoons of whipped cream. Fill the eggs; leave on a platter until cold, and when cold put on a broiler and chafroid it with the white chafroid sauce (see recipe Chafroid Sauce); glaze the eggs with aspic. Decorate on top of each egg with a flower from stirred butter that has been colored with the butter coloring a high shade of yellow; put it in a paper bag that holds a leaf tube and make a flower on each egg with five leaves, and the center with truffle; glaze again. Put the eggs on thin slices of toast on top of cold green hominy either individual or foundation; if individual place them in the form of a ring on a platter and in the center put Aurorian sauce. Stir the yolks of eggs to a cream (free from lumps); add two spoons of stirred butter, pepper, and salt; put it in a paper bag that holds a fancy tube and decorate a streamer on a bias from the egg down to the platter and at the end of the streamer put a round piece of truffle; glaze the truffle with some aspic. Garnish with lettuce. This is a beautiful complete salad. It can also be served as a cold egg dish for lunch or supper by garnishing the dish with parsley.

Egg Salad with Tongue à la Delecourt

Salade d'Œufs, Langue à la Delecourt

Cut and prepare the eggs the same way as the above recipe with the only difference, stuff them and decorate with tongue; after the eggs have been chafroided, cut thin slices of smoked cooked tongue and cut the slices in strips about a small half inch in width. Place them on the eggs lengthwise and glaze the strips of tongue with some gelatine by dipping the finger in gelatine and spreading it over the tongue. Decorate it with small dots of whipped cream that holds some gelatine and a speck of truffle alternately in the center along the tongue, and on the sides of the tongue make a strip of cream colored light green; glaze with aspic. Place them on thin slices of tomato that have been placed on round pieces of toast and arrange them in the form of a ring on a platter with Aurorian sauce in the center. Decorate around the salad with the yolks of the eggs as the above recipe shows. Garnish with lettuce around the dish and in the center.

FILLING. One cup of ground smoked tongue, one spoon of sherry, if such is at hand, two tablespoons of dissolved Cox's gelatine, cayenne pepper and salt. Stir on ice until it begins to thicken, then add three spoons of whipped cream.



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EGG SALAD À LA VICTORIA



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TURNIP' MUSHROOM SALAD À LA CAMILLE

Salad of Stuffed Egg in Aspic à la Auroria

Salade d'Œufs farcis en Aspic à l'Aurore

Four eggs, two cups of aspic from beef or chicken, two table-spoons of butter, two cups of different mixed vegetables cut in Julienne style, well cooked and seasoned, cayenne pepper, salt, also truffles and Spanish pepper.

HOW TO MAKE IT. Hard boil the eggs by cooking them for twelve minutes, put in cold water, remove the shell and cut in halves lengthwise; take out the yolks, press them through a very fine strainer and stir them with the butter to a cream. Fill the half eggs with the yolks and put them on a platter with the stuffed side down and cut out of each egg a piece lengthwise from the center about half inch in width at the top, coming to a slant to the bottom, showing the yolks plainly. Put in the cut of each egg a strip of truffles and drip some aspic over it to keep the truffle in its place. Leave in the ice-box until ready to use; put a wide ring mould on ice and glaze with aspic about a half inch in thickness; arrange the eggs one after the other with the filled side up and the cut side down. Fill with aspic the height of the eggs; when the aspic is settled put a layer of the vegetables on the top and then fill with aspic and then with another layer of vegetables alternately until the mould is full. Leave on ice until ready to serve, and then dip in warm water. Turn out and serve with Aurorian sauce in the center and garnish with lettuce leaves around and with chopped aspic.

Salad of Egg in Aspic à la Hildur

Salade d'Œufs en Aspic à la Hildur

For Six Persons

Eight eggs, one cup of mayonnaise dressing, four spoons of gelatine, four spoons of whipped cream, three cups of aspic, carrots, string beans, and truffles for decoration, cayenne pepper and salt.

HOW TO MAKE IT. Secure small even-sized eggs, put them in hot water on a quick fire and let them boil four and a half minutes, then put them immediately in cold water. Put plain individual forms (that is large enough to hold the eggs) on ice and glaze them. Decorate with cooked carrots a daisy on the bottom of the form and with truffles for the center, and all around decorate with string beans that have been cooked green, or colored cream, then coat the moulds with the chaudfroid mayonnaise. Peel the eggs carefully so as not to break them, put one egg lengthwise in each form and fill all around the egg with chopped hard-boiled eggs that have been mixed with the rest of the mayonnaise chaudfroid. Leave

on ice until ready to serve. Dip in warm water; turn out on slices of tomatoes. Arrange on lettuce leaves in form of a ring on the platter and in the center put the heart of the lettuce. Just before serving sprinkle the lettuce with some French dressing.

Timbale of Egg in Aspic à la Européenne

Timbale d'Œufs en Aspic à l'Européenne

Prepare vegetables cut in Macédoine style, sweetbreads, and mushrooms, hard-boiled eggs, and make a tomato aspic; put timbale cups on ice and glaze them with the aspic; put on the bottom of each timbale a large star of truffles and on top of the star put a thin slice of the hard-boiled egg; drip aspic the height of the decoration and around; put a strip of truffles and in between that a strip of Spanish pepper. In the meantime, slice the eggs and put in the timbale cups lengthwise; cut sweetbreads and mushrooms in very small dices; mix with the rest of the vegetables; sprinkle that all around the eggs, then drip some aspic on the top and then again sprinkle some of the cut ingredients and repeat this until the timbale cups are full. Leave on ice until ready to serve; dip in warm water and turn out on a platter. Garnish with lettuce leaves and chopped tomato aspic around and with the heart of the lettuce in the center. Serve as a complete salad for lunch or dinner.

Egg Oyster Crab Salad à la Thorelli

Salade d'Œufs aux Crabes d'huitre à la Thorelli

Six eggs, a small head of lettuce, two tomatoes, a half pound of oyster crabs, two tablespoonfuls of butter, two cups of Aurorian sauce, pepper and salt. Four cups Mazola oil.

HOW TO MAKE IT. Wash the lettuce, put in water with ice to become crisp; hard boil the eggs, time twelve minutes, leave in the water until cold, then remove the shell; cut them in halves lengthwise, take out the yolks and put the whites back in the cold water until ready to use. Clean the oyster crabs, leave them on the table on top of a napkin to drain; make the Aurorian sauce (see recipe Aurorian Sauce); dip the tomatoes in boiling hot water for a second and remove the skin. Put the Mazola oil on the stove and when it gets smoking hot put half the amount of oyster crabs in the basket and dip them in it three times, a second for each time, then put the rest of the crabs in the basket and cook them the same way; sprinkle them with pepper and salt; leave them on a paper to get cold. Slice the tomatoes in six even slices, put

half egg on each slice of tomato, and place them on the lettuce that has been arranged in the form of a ring on a platter. Mix part of the oyster crab with some Aurorian sauce and fill the egg with it; decorate them all around on the filling with oyster crabs and in the center put a large diamond of truffles and drip some aspic on the truffles. In the center of the ring put the rest of the Aurorian sauce with the inside heart of the lettuce; with scissors clip the lettuce all around, making the leaves perfectly even. Stir the butter to a cream; add the yolks, pepper and salt; stir until it becomes very smooth; put it in a paper bag that holds a fancy tube and make a streamer with it from between the eggs down across the lettuce to the platter on a bias; at the end of the streamer put a large round piece of truffle. This is a beautiful salad and can also be served as a cold egg dish by leaving the lettuce out and garnish with parsley, which is then called Egg with Oyster Crab à la Walde.

Lobster Salad à la Octavious
Salade d'Homard à l'Octavious

To two large cooked lobsters allow one large head of lettuce, two cups of mayonnaise dressing, and two green peppers.

HOW TO MAKE IT. Wash the lettuce well and put it in water with ice to become crisp; open the lobster; save all the claws and head shell for decoration also the fat and roe if any; remove the meat and cut it in heavy strips (Julienne style). Take the lettuce, separate it, save the best leaves for decoration; the rest of the lettuce cut the same as the lobster. Chop the green pepper quite fine; mix lettuce, lobster, and green pepper together; add to it one cup of thick, well-seasoned mayonnaise dressing. If the mayonnaise dressing does not give sufficient seasoning to the salad, add lemon juice and some more cayenne pepper and salt. Dress the salad platter with the lettuce and put the salad on top of it—if a round platter put it up in the form of a pyramid, if an oblong platter make it oblong according to the platter, high at the top. Make a space in the center of the salad; put two head shells, one inside of the other, standing them in the center, and at the top in between the two heads put the small heart of the lettuce; spread the salad with the rest of the mayonnaise dressing. Decorate it in checkers with a fine chopped green pepper. If the lobster has a roe it can be used instead of the green pepper; also decorate all around with the small claws on a bias, with the cut end stuck into the salad and the claw resting on the lettuce. This is a salad for lunch, supper, or receptions.

Lobster Salad in Shell à la Ericsson Hammond
Salade d'Homard sur coquille à l'Ericsson Hammond

For Six Persons

Select three small live lobsters. Put them in boiling hot water with some salt and cook from eighteen to twenty minutes, leaving in the juice until cold. When cold open the lobsters; be careful not to break the shell. Take out the meat carefully, remove the sand-bag, etc. Save the fat of the lobster and the roe if any. Shred the meat in Julienne style and string beans cooked very green cut the same way, also lettuce and the cooked whites of eggs and truffles. Mix with some mayonnaise dressing well seasoned. Cut the shells in halves lengthwise, making six shells. Trim them all around, making them the same size in a nice shape. Take a piece of the tail, one for each shell, putting it on the opening of the shell and fill with the salad. Spread with mayonnaise dressing on the top. Garnish them with rows every other on a bias, truffles and roe. Place them on a bed of lettuce in form of ring on the platter with a crisp lettuce in the center, and in between each shell raise one of the small claws. This is a complete salad.

Lobster Salad in Aspic à la Lillian
Salade d'Homard en Aspic à la Lillian

For Eight Persons

One large lobster, one quart of oysters, a quarter of a pound oyster crabs, one head of lettuce, four spoons of whipped cream, one package of Cox's gelatine, six spoons of dissolved gelatine, two cups of tomato juice, two cups of mayonnaise dressing, one cup of finely ground spinach, pepper and salt to taste. Four cups Mazola.

HOW TO MAKE IT. Put the lobster in hot water, cook it from eighteen to twenty-two minutes and leave in the juice until cold. Wash the spinach well and cook it, then press out the water and put it through a machine three times. Make the mayonnaise dressing and put the oysters on the stove in their own liquid with some lemon juice, add pepper and salt and let them come to a boil; leave in their own liquid until cold. Put the oyster crabs in a frying basket that first has been well cleaned and dip in the smoking hot oil three times, a second in between each time. Shake the basket with them and sprinkle with pepper and salt; leave on paper until cold. Open the lobster over a deep dish to get the juice from it and take the meat out. Clip the tail open so that you can get the whole tail out perfect and also the claws. Take the juice from

the lobster and some of the water it has cooked in and measure two cups; add the tomato juice and the package of gelatine and mix well. Season it with pepper and salt and clear it with the white of an egg and strain through a fine cloth. Put an oblong fancy mould on chopped ice and glaze it with aspic. Cut the lobster tail in slices across and put the tail in lengthwise in the center of the mould with the red part down and the inside of the tail up, then glaze with aspic. Cut the hard part away from the oysters and drain them on a cloth. Arrange them carefully all around the lobster tail, one joining the other, and drip some aspic on them; around the edge of the mould put some oyster crabs. Put some cold aspic over the whole and fill with the spinach. Leave stand until ready to serve and dip in warm water. Turn out on a platter and garnish with lettuce leaves all around; put some oyster crabs on each lettuce leaf and in between each garnish with the small lobster claws. This is a complete salad.

SPINACH. Take the two cups of ground spinach and add to it the six spoons of dissolved Cox's gelatine. Stir on ice until it gets cold and add four spoons of mayonnaise dressing and the whipped cream.

Lobster Salad with Oyster Crab à la Oskar
Salade d'Homard aux Crabes d'huître à l'Oskar

Two large lobsters, two green peppers, a pint of oyster crabs, one head of lettuce, and three cups of mayonnaise dressing.

HOW TO MAKE IT. Put the green peppers in ice-water to become crisp, also the lettuce that first must be washed well. Open the lobsters that have been cooked for about twenty minutes and left in the juice to get cold; save the small claws for decoration; cut the meat in narrow strips (Julienne style), also cut the green peppers and lettuce the same way, save the small best leaves of the lettuce for garnishing. Mix one and a half cups of highly seasoned mayonnaise dressing with the salad, if a round platter, arrange the lettuce in the form of a ring; put the salad in the center and spread it with mayonnaise. Put in the center of the salad the head shell [inside the other meeting], sprinkle it with oyster crabs and all around on top of the lettuce around the salad put the oyster crabs and with the lobster claws stuck into the salad.

OYSTER CRABS. Wash the oyster crabs well; put three cups of the liquid the lobster has cooked in on the stove, and when it comes to a boil put the oyster crabs into it and let them cook for about five minutes. Leave in the juice until cold; strain up and sprinkle them with some lemon juice.

Salad à la Calvin

Salade à la Calvin

Fill a ring mould with well-cooked creamy rice; leave stand until cold and when cold turn it out on a platter and spread it with mayonnaise dressing. Decorate it with stars of truffles, cooked carrots, white of eggs, and fill it with the salad in the center such as vegetables cut in Macédoine style and well cooked—pimentos, carrots, onions, turnips, peas, beans, all mix with mayonnaise dressing. On top spread it with mayonnaise dressing, sprinkle it with truffles, and decorate inside of the ring between the salad and the ring with even-sized, well-cooked green Brussels sprouts. Garnish with lettuce all around and pimentos.

Cauliflower in Aspic à la Dusilina

Choufleur en Aspic à la Dusilina

Four cups of uncolored tomato aspic, one bunch of asparagus [if fresh asparagus are not at hand canned ones can be used in place of them].

HOW TO MAKE IT. Select white cauliflower and cook it very white, then leave it in the juice until it is cold. When it is cold take it up and let it drain. Select a round mould and glaze it with the aspic about a half inch in thickness. In the center of the mould make a large rose of truffles with a yellow center, then remove part of the cauliflower, making it in a round shape nearly to fit the mould; put the cauliflower right into the mould. All around the edge of the form raise the asparagus tips that have first been cooked and pickled with the beets so that they become red. Fill with aspic the height of the cauliflower, then pick the rest of the cauliflower in small pieces and put them on top of the cauliflower in the mould and on top of that fill with the aspic. Leave on ice until ready to serve; dip in warm water and turn out on a platter. Garnish with lettuce. Just before serving sprinkle the lettuce with some French dressing. This can also be served with mayonnaise dressing or Aurorian sauce which makes it a complete salad.

Salad in Aspic à la Macédoine

Salade en Aspic à la Macédoine

Select all different kinds of vegetables such as green peppers, red peppers, carrots, capers, peas, white turnips, and beets. Make aspic and glaze a fancy mould with a round bottom. Put at the bottom of the mould a large star of truffle with a yellow center, then all around form a ring with carrots and turnips alternately,

cooked and cut in the shape of a pea. The next row put a beet as large as the carrot with a white center from a cooked egg, and in front of the carrots put a small one the same size. Repeat that in a ring all around the other ring and put a row of diamonds of carrots, then a large piece alternately, for a border. On the outside edge put half-moons of truffles, one joining the other, and around the form put alternate strips of carrot and beet, and at the head part of the form put a beet and pea the same as at the bottom. Glaze with aspic and fill with all different kinds of vegetables mixed and cut in small dices all evenly, Macédoine style. Fill the mould with aspic and leave on ice until ready to serve. Turn out on a platter and garnish with lettuce leaves and chopped aspic. Serve with Aurorian sauce.

Chicken Cutlet Salad à la Antoinetta

Salade à Côtelette de Poulet à la Antoinetta

Add to two cups of chicken mousse one cup of fine bread crumbs made from stale bread; mix well; form it in cutlets, put a bone in each cutlet taken from the wing of the chicken; put it on a buttered baking pan. Decorate them all around with chicken mousse and with a dot of it in the center with a diamond of truffle on the top. Put a half cup of chicken broth in the pan and put the pan into the oven to cook for about eight minutes with a tight cover. When it is cooked take it out; leave until cold; then glaze it with a light brown glaze; mix some mayonnaise to green cooked string beans; put them in the form of a pyramid on a platter and raise the cutlets all around the bean salad. Put a paper frill on each bone and in between each cutlet put a decorated slice of hard-boiled egg and chicory sprinkled with French dressing.

Stuffed Egg Salad with Ham à la Gilda

Salade aux Œufs farcis au Jambon à la Gilda

Hard boil three eggs for twelve minutes; leave in the water until cold; when cold remove the shells; cut the eggs in halves across; remove the yolks and stuff them with ham. Arrange them on thick slices of tomatoes; arrange the lettuce in the form of a ring on a platter and on top of the lettuce place the tomatoes with the eggs. Color some mayonnaise dressing with the orange and red coloring the shade of salmon; put it in a paper bag with a narrow tube and decorate in circle around the eggs as the illustration shows. In the center fill with Aurorian sauce and the heart of the lettuce.

FILLING. Mix with a half cup of cooked grated ham two spoons of Aurorian sauce, pepper and salt to taste.

Lettuce Omelet Salad à la Aurorian
Salade Omelette à Laitu à la Aurorian

Three eggs, one head of lettuce, one tablespoon of butter, three spoons of milk, four spoons of rich cream, cayenne pepper and salt.

HOW TO MAKE IT. Mix the yolks and white of eggs together; add to it three spoons of milk and four spoons of rich cream; put the butter in an omelet pan and when it is melted add the mixture to it and make the omelet. When the egg commences to settle sprinkle the chopped lettuce over the omelet that has been heated in melted butter and seasoned with pepper and salt; double the omelet and turn it out on a platter. Decorate over the omelet the shredded lettuce and garnish with a bunch of parsley; in the center of the omelet decorate with a poached egg glazed and garnish with truffles as the illustration shows. Serve with Aurorian sauce.

Shrimp Salad à la Anglaise
Salade aux Crevettes à l'Anglaise

Two pounds of shrimps, one head of lettuce, two green peppers, and two cups of mayonnaise dressing.

HOW TO MAKE IT. Wash the shrimps well; put them in hot water; season them with salt and cook them for fifteen minutes; leave in the juice until cold. When cold pick out the shrimps all uniform size for decoration; the rest of the shrimps cut in fine strips, Julienne style, also cut the green peppers the same way, also part of the lettuce, leaving the best leaves for garnishing of the platter. Mix with five cups of the salad one cup of mayonnaise dressing; season with pepper and salt to taste. Arrange the lettuce that has been left in ice-water to become crisp in the form of a ring on a platter and in the center of it fill with the salad. Spread it on the top with mayonnaise dressing and decorate it with mayonnaise through a fancy tube as the illustration shows; part of the mayonnaise color with the orange and red coloring the shade of salmon; decorate roses from it with a truffle for a center, also rosettes of it around the lettuce with a truffle center. In between each of these roses of mayonnaise raise an unpeeled shrimp. This is a complete salad and is served for lunch or dinner.



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STUFFED EGG SALAD WITH HAM À LA GILDA



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CHICKEN CUTLET SALAD À LA ANTOINETTA

Timbale of Sweetbread à la Boyde

Timbales de Ris-de-veau à la Boyde

For six timbales allow two sweetbreads; put them in two cups of hot water, pepper, salt, one bayleaf, onion, carrots, and let them cook for thirty minutes. Leave in the juice until cold and when cold cut them in very small dices. Make an aspic from the two cups of liquid or broth the sweetbreads have cooked in; add to it one package of Cox's gelatine, two cups of tomato juice, pepper and salt to taste; clear it [see Chicken Aspic on page 201 in my large book, "The Swedish, French, American Cook Book"]; put timbale cups on ice and glaze them with aspic; decorate at the bottom of each mould a daisy from cooked white of eggs with a yellow center; drip some aspic on the decoration. Put a teaspoonful of finely chopped truffles in each; drip two teaspoonfuls of aspic in each on top of the truffles; when the aspic is settled decorate all around on the mould on top of the truffles a narrow band of Spanish pepper and fill with the sweetbreads. Leave on ice until ready to serve; dip in warm water and turn out on a platter on top of thick slices of tomatoes and put chopped aspic in the center and around. Garnish with parsley and serve with Aurorian sauce as a cold dish for lunch or dinner. This can also be served as a complete salad by garnishing with lettuce.

FILLING. Put the cut sweetbreads in a saucepan on ice; add to them a half cup of sweetbread juice that the sweetbreads have cooked in, five spoons of dissolved Cox's gelatine, pepper, salt, and flavor with a tablespoonful of sherry if such is at hand; stir until it commences to thicken, then add a cup of whipped cream.

Cutlet of Sweetbread à la Theodoria

Côtelettes de Ris-de-veau à la Théodora

For Six Persons

Secure two pairs of large sweetbreads; put them in hot water with some pepper, salt, an onion, a carrot, and some bayleaf; cook them for about thirty minutes. Leave in the juice until cold, then take out and chop it but not too fine; put it in a saucepan with three spoons of milk, four spoons of dissolved Cox's gelatine, cayenne pepper, salt, and one spoon of sherry if such is at hand; stir, and when it commences to thicken add gently four spoons of whipped cream. Put tablespoonfuls of it on a platter forming it in the shape of a small cutlet; spread it smooth on the top and glaze with some chicken aspic. Decorate all around them with some mayonnaise [to one cup of mayonnaise dressing add two

tablespoonfuls of dissolved Cox's gelatine]; put it in a paper bag that holds a fancy tube and make a streamer of it around the cutlet, with a rose in the center and on this rose put a small piece of truffle; drip some aspic on the decoration. Arrange them on top of the foundation, one resting partly on top of the other according to the number of cutlets; put a paper frill in each, and all around each decorate with strips cut from green pepper that has been left in ice-water to become crisp. In the center arrange the leaves from a small head of lettuce sprinkled with truffles; make a rose of the mayonnaise on the lettuce with a truffle center. Serve with an Aurorian sauce at the side. This also can be served as a cold dish or a salad.

Rolled Tongue on Aspic of Spinach à la Tore

Roulade de Langue en Aspic d'Epinards à la Tore

For Six Persons

Twelve slices of smoked tongue, two cups of cooked ground spinach, two cups of mayonnaise dressing, one cup of Hollandaise sauce, three spoons of whipped cream, some aspic, pepper and salt.

HOW TO MAKE IT. Cut from a smoked tongue that is well cooked and soft twelve slices and trim them all even length and width, about two inches in width, and roll. Put them on a broiler in a cold place and glaze with the aspic. Put on each a large star made from the cooked whites of eggs. Make the aspic of the spinach. Put a ring form with a flat bottom on chopped ice and glaze. Decorate around with the cooked whites of eggs and Spanish pepper in strips. Glaze again and fill; put the spinach in a saucepan on ice and add the gelatine, pepper and salt, and stir until it gets cold, then add four spoons of mayonnaise dressing and four spoons of whipped cream. Fill the decorated mould and leave on ice until ready to serve, dip in warm water, turn out on a platter and garnish all around with chopped aspic and on top of it arrange the small rolls of tongue. Fill the center with Aurorian sauce and garnish with parsley. This is a beautiful cold dish and can also be served as a complete salad by garnishing with lettuce leaves all around and with quarters of tomatoes on them.

Chicken Macédoine Salad à la Ericsson Hammond

Poulet, Salade Macédoine à l'Ericsson Hammond

Pick, singe, draw, and wash the chicken well; tie it up and put it in a saucepan with boiling hot water sufficient to cover it, also with onions, carrots, pepper, and salt. Cook until well done and leave in the broth until cold, then cut out the breast and slice it and form it in small fillets, shape of a half egg cut lengthwise; put them



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(Upper) LETTUCE OMELET SALAD À LA AURORIAN
(Lower) CHICORY MUSHROOM SALAD À LA AURORIAN

on a broiler over a platter and coat them with the chicken chaud-froid sauce. Decorate them with truffles to taste, branches, leaves, or daisies. After decorating them, glaze them with the aspic; cut smoked well-cooked ham in slices and coat it with pâte de foie-gras; put the chicken suprême on the top; trim it evenly all around, showing the pâte de foie-gras and the ham. Glaze a large pie plate and put the suprêmes on the plate, leaving about an inch of space in between each; fill the plate with the aspic that begins to get cold about a half inch in height. Leave on ice until set and when ready to serve cut it out from the aspic, leaving about a tenth of an inch all around. Arrange them on a foundation of Macédoine vegetables in aspic and in the center serve with Aurorian sauce. Garnish with lettuce leaves and chopped aspic.

ASPIC. Three cups chicken broth, one cup of tomato juice, one large package of Cox's gelatine; mix well, season with pepper and salt and clear with a white of an egg.

Salad with Pâte in Aspic à la Sigward

Salade à la Pâte en Aspic à la Sigward

For Six Persons

One half pound of calf's liver, five chicken livers, two onions, three spoons of sherry if at hand, one cup of baking fat, four spoons of gelatine, one cup of whipped cream, a head of lettuce, pepper and salt.

HOW TO MAKE IT. Slice the onions thin, put them in a frying pan with three tablespoons of baking fat and cook them until they are done but not brown. Take out the onions and put the chicken and calf's liver that have been sliced thin in the pan with about three tablespoons of stock, or water if stock is not at hand, and let cook with a tight cover from three to five minutes on a slow fire. Turn the livers and let it cook again for about the same time, then put it through the meat chopper twice with the onions and the juice from the pan; press it through a very fine strainer and put it on a saucepan on ice; stir it, then add the dissolved gelatine, pepper and salt and sherry if at hand and the rest of the baking fat. When it commences to thicken add the whipped cream. Fill the mould that has been glazed with aspic and decorate it with a wreath of forget-me-nots or lilies of the valley from cooked white of eggs and little green leaves. Glaze again before filling it so as not to disturb the decoration. Leave on ice until ready to serve. Dip in warm water and turn out on a bed of lettuce, then garnish with chopped aspic around. Aurorian sauce or mayonnaise dressing in the center of this is a complete salad.

Cold Sauces

The following cold sauces are used for salads, appetizers, meats, fish, and egg dishes.

Mayonnaise Dressing

Assaisonnement de Mayonnaise

Put two yolks of eggs in an enamel bowl on cracked ice. Add a teaspoon of salt, a teaspoon of mustard, cayenne pepper, and a teaspoonful of whipped cream. Put to one cup of Mazola oil the juice of one lemon and with a whisk begin stirring the dressing very rapidly, adding the oil and lemon juice slowly at the beginning. When it begins to thicken, add gradually a little whipped cream. This dressing ought to be stirred very fast as the faster it is stirred the smoother it becomes. Do not allow it to get too thin nor too thick. Keep the same thickness from the beginning until it is finished. If it gets too thick add some more whipped cream and some more lemon if needed, and if it starts to get thin, add some more oil; season to taste with more pepper and salt. Two yolks take about two cups of oil. Leave on the ice until ready to use.

Aurorian Sauce]

Sauce d'Aurore

Make a mayonnaise dressing [see above recipe]. Put a tablespoon of butter in a small saucepan; stir it to a cream, add three yolks, one at a time, mixing it well with the butter between each addition; add the juice of a half lemon, pinch of cayenne pepper, and a saltspoonful of salt. Put the saucepan on top of a boiling tea kettle over the fire; add a half cup of boiling hot water; beat it very rapidly until it thickens. If this sauce is cooked too long it will become thin and curdle. When it commences to thicken, take it off immediately and leave it get cold. Mix the above mayonnaise to this sauce when it is cold. This is a beautiful light sauce used a lot in place of mayonnaise dressing.

Russian Mayonnaise Dressing*Assaisonnement de Mayonnaise russe*

Make a cup of thick mayonnaise dressing, add to it a tablespoon of chili sauce, a pinch of chili powder, three spoons of thick, heavy whipped cream, and color it pink with a trifle of the fruit coloring. This sauce is used for different cold egg and fish dishes and salads.

Mayonnaise Cream Dressing à la American*Assaisonnement de Crème Mayonnaise à l'Américaine*

Make one cup of mayonnaise dressing [see recipe Mayonnaise Dressing]. Mix well on ice, add to one cup of the dressing one cup of whipped cream; mix slowly; add more pepper and salt to taste.

Russian Dressing à la Viggo*Assaisonnement russe à la Viggo*

Make one cup of mayonnaise dressing [see above recipe Mayonnaise Dressing]; add to it two tablespoons of strained chili sauce, a pinch of chili powder, a half teaspoon of onion juice; stir on ice, color it a trifle with the orange and red coloring if beet juice is not at hand. Add to it one cup of heavily whipped cream, pepper and salt to taste.

Sauce à la Casanova*Sauce à la Casanova*

One cup of thick mayonnaise dressing, two hard-boiled eggs, one truffle, two tablespoons of cold rich stock, three spoons of whipped cream, and one teaspoon of chili vinegar.

HOW TO MAKE IT. Put a cup of mayonnaise dressing in an enamel bowl on ice [see recipe Mayonnaise Dressing]. Press the yolks through a fine strainer and shred the whites of the eggs and truffles in fine strips (Julienne style); add the stock to the mayonnaise, also the yolks, and stir until smooth, then add the whites of eggs, truffles, and season with pepper and salt to taste; last add the whipped cream.

Green Pepper Sauce à la Salmis*Sauce aux Piments à la Salmis*

Put a cup of mayonnaise dressing in an enamel bowl on ice [see recipe Mayonnaise Dressing]. Color it brown with a half teaspoon of beef extract dissolved in a tablespoon of warm water; when it is cold add it to the mayonnaise dressing; also add a finely

chopped green pepper and one teaspoon of finely chopped parsley; last add four spoons of whipped cream.

Sauce à la Salmis

Sauce à la Salmis

Put one cup of mayonnaise dressing in an enamel bowl on ice [see recipe Mayonnaise Dressing]; color it with kitchen bouquet or beef extract; season to taste. When ready to use add three spoons of whipped cream.

Tomato Mayonnaise Sauce à la Blanche

Sauce Mayonnaise de Tomates à la Blanche

One large tablespoon of butter, one tablespoon of flour, one cup of tomato juice, one teaspoon of onion juice, cayenne pepper and salt, and one cup of mayonnaise dressing.

HOW TO MAKE IT. Put the tomato juice on the stove to become hot; put the butter in the saucepan and when it is melted add the flour, mix well, then add the tomato juice. Beat the sauce until creamy, season it with pepper and salt and color it a trifle with the orange and red coloring to make it a perfect shade of tomato. Put the saucepan in water with ice and stir until cold, then add one cup of thick mayonnaise dressing [see recipe Mayonnaise Dressing].

Tomato Mayonnaise à la Fingar

Mayonnaise de Tomates à la Fingar

Make a thick mayonnaise dressing [see recipe Mayonnaise Dressing]. Press thick tomatoes through a very fine strainer, add one cup of this tomato juice to the mayonnaise dressing; color a trifle with the orange and red coloring to give it the shade of tomato; season it according to taste; add to it one tablespoon of finely chopped parsley.

Tomato Mayonnaise with Anchovy à la Fingar

Mayonnaise de Tomates aux Anchois à la Fingar

[See above recipe Tomato Mayonnaise à la Fingar.] Dissolve one teaspoon of anchovy paste with the juice of tomato and add it to the mayonnaise dressing.

Parsley Mayonnaise Dressing à la Bernard*Mayonnaise de Persillade à la Bernard*

Put one cup of thick mayonnaise dressing in an enamel bowl on ice [see Mayonnaise Dressing]; add to it gently one cup of sour cream whipped; season it with cayenne pepper and salt to taste; add to it two tablespoons of finely chopped parsley.

Green Lobster Mayonnaise*Mayonnaise d'Homard Vert*

This is a beautiful sauce for cold lobster or fish dishes. When opening a cooked cold lobster, take care of the fat which will amount to about two tablespoons if it is a fat lobster; press it through a fine strainer, add it to one cup of thick mayonnaise dressing [see Mayonnaise Dressing]. Color it a trifle with the spinach coloring and when serving sprinkle it with the chopped roe of the lobster.

Tartar Sauce*Sauce tartare*

Make a rich mayonnaise dressing [see recipe Mayonnaise Dressing]; add to it two tablespoons of chopped olives and sour gherkins mixed, one teaspoon of chopped capers, and one tablespoon of finely chopped parsley; mix gently. This sauce is served with fried fish of any kind and is often filled in tomatoes, lemon, or cups of cucumber as a garnishing around fish.

Oyster Crab Sauce à la Blossom*Sauce aux Crabes d'huitre à la Blossom*

Take a cup of thick mayonnaise dressing [see recipe Mayonnaise Dressing]; color it a trifle with the orange and red coloring to make it the shade of oyster crab. Put a quarter of a pound of oyster crab in three quarters of a cup of water, a tablespoon of butter, pepper and salt; let them come to a boil and cook them for about three minutes. Leave in the juice until cold, then put them in a strainer to drain; add a half cup of whipped sour cream to the mayonnaise dressing and then mix the oyster crab to it gently. Keep some for decoration. Dish it up as it is going to be served either in a sauceboat or in the middle of a dish. Sprinkle it on the top with the oyster crab.

Livournaise Sauce

Sauce livournaise

Put two yolks of eggs in an enamel bowl on cracked ice; add a half teaspoon of salt, a spoon of mustard, a pinch of cayenne pepper, a saltspoonful of nutmeg, a squeeze of an onion, and a half teaspoon of anchovy paste.

HOW TO MAKE IT. Mix a half lemon to one cup of Mazola oil, add one teaspoon of cream to the eggs; with a whisk stir it very rapidly; add the lemon juice and the yolks [if it gets too thick add a little more whipped cream]. When the sauce is ready leave stand on ice until ready to serve. In the meantime shred five fillets of anchovy in narrow strips, Julienne style, add this to the dressing with a half cup of whipped cream and a tablespoon of finely chopped parsley. This sauce is served with cold egg or fish dishes.

Egg Mayonnaise Sauce à la Brigitta

Sauce Mayonnaise d'Œufs à la Brigitta

Two hard-boiled eggs, one cup of thick cream sauce [Allemande Sauce], a large cup of well-seasoned thick mayonnaise dressing, mustard, a squeeze of an onion, pepper, salt, and two tablespoons of whipped cream.

HOW TO MAKE IT. Chop the eggs fine; put the saucepan of cream sauce on ice; add to it the squeeze of an onion, stir until cold. When cold add mayonnaise dressing, chopped eggs, pepper, salt, and, last, two tablespoons of heavy whipped cream. This sauce is served with different cold egg and fish dishes.

Tongue Mayonnaise Sauce à la Regina

Sauce Mayonnaise de Langue à la Regina

Make a sauce as above [see recipe Egg Mayonnaise Sauce à la Brigitta]; in place of egg use one cup of well-cooked smoked tongue; cut it in thin slices, shred it very fine [Julienne style]; add it to the dressing. This sauce is used for different cold egg and meat dishes.

Vinegar Sauce à la Deciderie

Vinaigrette à la Deciderie

Put four spoons of Mazola oil in a saucepan on ice; add a teaspoon of Worcestershire sauce, two tablespoons of vinegar, a pinch of mustard, a squeeze of an onion, the yolks of three hard-boiled eggs [that have been pressed through a fine strainer], pepper and salt. Just before serving beat it until nice and creamy; add two

tablespoons of thick heavy mayonnaise dressing, one cup of white of eggs shredded in fine strips [Julienne style], and last add three spoons of whipped cream. This sauce is served with any kind of cooked fish, calf's head, fresh tongues, sweetbreads, brains, etc.

Brown Truffle Mayonnaise Sauce à la Ducele

Sauce brune, Mayonnaise de Truffes à la Ducele

Make one cup of Perigord sauce [see large book, "The Swedish, French, American Cook Book"]; put it in a saucepan on ice; stir until cool, add to it two tablespoons of finely chopped truffles and a large cup of well-seasoned mayonnaise dressing; color it with some beef extract or kitchen bouquet. [In place of truffles, two tablespoons of finely chopped parsley can be added and it is then called Brown Parsley Mayonnaise Sauce à la Ducele.] This is a beautiful cold sauce for cold egg, fish, or meat dishes.

White Truffle Mayonnaise Sauce à la Ducele

Sauce blanche, Mayonnaise de Truffes à la Ducele

Put a cup of thick Allemande sauce in a saucepan on ice, when it is cold add to it two tablespoons of finely chopped truffles and one and a half cups of thick, well-seasoned mayonnaise dressing. [In place of truffles, two tablespoons of finely chopped parsley can be added and it is then called White Parsley Mayonnaise Sauce à la Ducele.] This sauce is used for different cold dishes.

French Dressing à la Hammond

Assaisonnement français à la Hammond

Four tablespoons of Mazola oil, two tablespoons of vinegar, pepper, salt, a pinch of mustard, a teaspoon of Worcestershire sauce, and a squeeze of an onion. Put all the ingredients in a small saucepan on ice, and just before serving beat it until thick; last add three tablespoonfuls of heavy whipped cream. This sauce is used for salads.

Vinegar Sauce

Vinaigrette

Two eggs, four tablespoons of Mazola oil, two tablespoons of vinegar, a squeeze of an onion, pinch of mustard, cayenne pepper and salt.

HOW TO MAKE IT. Hard boil the eggs, separate the yolks from the whites; press the yolks through a fine strainer, stir it until

smooth; add the oil, vinegar, and ingredients. Beat it on ice until thick, then add the cooked white of eggs that have been shredded in fine strips [Julienne style]. This sauce is served for fried fish dishes, calf's head, fresh tongue, etc.

Soufflé of Vinegar Sauce *Sauce de Vinaigrette soufflée*

Take two cups white aspic jelly; flavor with Tarragon vinegar and lemon juice, add two tablespoons Mazola oil, beat on ice with a whisk until white and frothy. Serve in the center of all cold dishes such as fish, meat, and eggs.

Cold Béarnaise Sauce *Sauce froide béarnaise*

Break four eggs in a small saucepan, add to it the juice of a lemon, one tablespoon of onion juice, a pinch of mustard, pepper and salt; mix well. Melt one cup of butter but do not allow it to get hot; put the saucepan over the fire and with a whisk stir it rapidly [be careful not to let it curdle or become lumpy], and when it commences to get thick, take the saucepan over to the table and pour the butter in slowly, stirring it very rapidly as when making mayonnaise. When all the butter is added, add a teaspoon of finely chopped parsley. Leave the sauce in the ice-box until ready for use, then it can be cut in squares or any shape wanted and served on chops or steaks. It can also be put in a paper bag that holds a fancy tube and make roses out of it, using them for decorations. If for fish it can be served in quarters of lemons. This sauce is also served hot with different meat, egg, or fish dishes.

Tomato Béarnaise Sauce à la Karin *Sauce béarnaise aux Tomates à la Karin*

Break yolks of four eggs in a small saucepan, add to it the juice of a half lemon, a teaspoon of onion juice, cayenne pepper, salt, and one cup of thick tomato purée that first has been pressed through a very fine strainer; mix well. Put it on the stove, beat it until it commences to thicken [be careful not to let it curdle or become lumpy], add to it one cup of melted butter slowly, as if making mayonnaise, beating it very quickly. If it has not sufficient shade, color it a trifle with the butter coloring and the red fruit coloring. This sauce is used for salads and cold egg or fish dishes.

Horseradish Sauce à la Ravigote

Sauce au Raifort à la Ravigote

Take one cup of cold rich cream sauce, grate to it a half cup of horseradish, mix well; flavor it with lemon juice, cayenne pepper, and salt. When ready to serve, add three tablespoons of rich mayonnaise dressing and two tablespoons of whipped cream.

Horseradish Sauce à la New York

Sauce au Raifort à la New-York

Add to a half cup of whipped cream a half cup of finely grated horseradish, some white pepper, cayenne pepper, salt, and the juice of a half lemon; mix well; then add another half cup of whipped cream. Serve with fish or meat, especially roast beef.

Cold Ravigote Sauce

Ravigote froide

Four tablespoons of butter, one cup of milk, yolks of two eggs, one tablespoon of flour, one tablespoon of Tarragon vinegar, a tablespoon of onion juice, the juice of a large lemon, a teaspoon of Harvey sauce, a teaspoon of Worcestershire sauce, a teaspoon of Colman's Mustard, one small cup of whipped cream, cayenne pepper and salt.

HOW TO MAKE IT. Put the milk on the stove to heat. Put the butter in a saucepan over the fire, and when it melts, add the flour. Mix well, add the cup of hot milk, beat it until nice and smooth. Add all the ingredient flavors, drop the yolks of eggs in gradually, one at a time. Beat it fast so it doesn't curdle. Take it off the fire, stir on ice. Drip the rest of the butter, that has been melted, in gradually. Stir until cold, then add the cup of whipped cream. This dressing is wonderful for salads, cold fish, and egg dishes.

Cold Morley Sauce

Sauce Morley, froide

Put a tablespoon of butter in a saucepan over the fire; add to it a heaping spoon of flour, mix well; add a cup of milk that has been heated and a half cup of strong mushroom essence; flavor it with two tablespoons of sherry if such is at hand, pepper and salt. Put the saucepan on ice and stir until the sauce gets cold, then add one cup of whipped cream. This is a beautiful sauce for

cold eggs and different cold dishes. It can also be used hot—in place of whipped cream add a half cup of unwhipped cream.

Hot Mornay Sauce
Sauce Mornay, chaude

Put a tablespoonful of butter in a saucepan on the stove; when it is melted add a tablespoonful of flour, a cup and a half of boiling hot milk; beat the sauce until nice and creamy, then add to it the yolks of two eggs [when adding the eggs take care that it does not curdle] then add a half cup of grated American cheese, season to taste with pepper and salt; beat the sauce well. Serve with egg dishes or meat entrées, rice, noodles, and macaroni.

Cold Mornay Sauce
Sauce Mornay, froide

Make a sauce [see above recipe]. When it is cooked put the saucepan on cracked ice and stir the sauce slowly until it is cold, then add a half cup of whipped cream. This is served with eggs and cold fish dishes.

Egg Cream Dressing à la Vevan
Assaisonnement d'Œufs, Crème à la Vevan

One raw yolk of egg, four hard-boiled ones, one cup of whipped cream, juice of one lemon, a pinch of mustard, a half teaspoon of onion juice, cayenne pepper and salt.

HOW TO MAKE IT. Press the hard-boiled eggs through a very fine strainer; stir them in a saucepan on ice until very smooth; mix to it the raw yolk, pepper, salt, lemon juice, and last the whipped cream. This dressing is beautiful for different salads, and as a sauce for cold fish and egg dishes.

Mustard Dressing à la Ebba
Rémoulade à l'Ebba

A spoon of butter and four spoons of melted butter, one tablespoon of flour, juice of one lemon, one teaspoon of onion juice and mustard, yolks of two eggs, cayenne pepper and salt, one cup of milk, and four spoons of whipped cream.

HOW TO MAKE IT. Put the spoon of butter in a saucepan on the stove; add the mustard and the flour, mix; add the milk that first should be heated. Beat until nice and smooth; add the juice of the lemon, the yolks, and the onion. The sauce must be beaten rapidly when the yolks are added. Take the pan off the stove,

place it in a bowl of ice, add pepper and salt to taste; stir it until it gets cold, adding the four tablespoons of melted butter and last the whipped cream.

Cream Cheese Dressing à la Philadelphian

Assaisonnement de Fromage à la Crème Philadelphienne

A quarter of a pound of Philadelphia cream cheese, three spoons of whipped cream, juice of half a lemon [if for fruit salad take less], cayenne pepper and salt.

HOW TO MAKE IT. Put the cheese in a small enamel saucepan and beat it until it becomes creamy; add the lemon juice, pepper and salt, and then the whipped cream very gently. Leave on ice until ready for use. If the dressing is wanted for mixing with fruit or other ingredients used for the salad, add some unwhipped cream, quantity wanted, to make the dressing thinner.

Lobster Sauce à la Aurorian

Sauce d'Homard à l'Aurore

Make an Aurorian sauce [see recipe Aurorian Sauce]. Shred the meat from a small lobster in strips, Julienne style; add it to the sauce and color it a trifle with the lobster coloring. If crab meat, shrimps, oysters, oyster crabs, or mushrooms are used in place of lobster it bears its name accordingly.

Cold Sauce Meunière

Sauce Meunière, froide

Take yolks of four eggs, juice of one lemon, juice of an onion, pepper, salt, one cup of melted butter, one and a half cups of strong mushroom juice [if mushroom juice is not at hand a rich stock can be used in place of it].

HOW TO MAKE IT. Put the yolks in a saucepan; add the lemon, onion juice, pepper, salt, and mix well; add the mushroom juice; stir over the fire very fast until it begins to thicken [be careful not to let it curdle or become lumpy]. Take it over to the table; have the butter already melted, not hot, and add it slowly with constant beating just as when making the mayonnaise dressing. Color it with some dissolved beef extract the shade of light brown; stir on ice until cold, then add a half cup of heavy whipped cream. This sauce is served with any kinds of cold meat, fish, and egg dishes.

Mayonnaise Chaudfroid Sauce

Sauce au Chaudfroid de Mayonnaise

Put in a saucepan a half cup of milk; add four tablespoons dissolved Cox's gelatine; stir on ice until it gets cold. Put in a saucepan four tablespoons of mayonnaise dressing highly seasoned with lemon juice, pepper, and salt; pour the milk with the gelatine to the dressing carefully and stir very fast; then, last, add six tablespoons of heavy cream. This is a chaudfroid glaze for different kinds of cold entrées, cold dishes, and fish and meat appetizers, with the difference that if for fish, flavor with more lemon juice.

Chaudfroid Sauce

Sauce au Chaudfroid

One cup of milk, one tablespoon flour, four tablespoons dissolved Cox's gelatine, two tablespoons sherry, and one cup of cream.

HOW TO MAKE IT. Put half cup of milk on the stove; add the flour that has been dissolved in the other half cup of milk; cook until thickened. Put through a fine strainer; stir on ice; add the gelatine, sherry, and, when it begins to get cold, add the cream. This sauce is used for glazing. If for fish, flavor with lemon; meat with sherry, and for desserts, with lemon extract; sweeten it with two tablespoons of powdered sugar.

Brown Chaudfroid Sauce

Sauce brune au Chaudfroid

Thicken one cup of broth with one tablespoonful of cornstarch dissolved in a half cup of water colored with kitchen bouquet and flavored with sherry; season with pepper and salt to taste; add four tablespoons of dissolved Cox's gelatine. Put the saucepan on ice; stir until it commences to get cold. A glazing for any kind of cold meat, fish, or egg dishes.

Tomato Glaze

Glacé de Tomates

Put a cup of tomato juice in a saucepan over the fire, color it with a trifle red coloring; season with pepper and salt; add four spoons of dissolved Cox's gelatine. When boiling thicken with one large tablespoon of cornstarch dissolved in one half cup of water; let come to a boil; put the saucepan in water with ice, stir slowly until it gets lukewarm, then it is ready to use.

Brown Glaze*Glacé brun*

Take one cup consommé, color with kitchen bouquet, put on stove; add two tablespoons sherry if at hand, pepper and salt to taste. When boiling, thicken with one tablespoon cornstarch dissolved in one half cup water; add four tablespoons of dissolved Cox's gelatine; when it comes to a boil put the saucepan in water with ice, stir slowly until it gets lukewarm, then it is ready for use.

Suprême Glaze*Glacé Suprême*

Put a tablespoon of butter in a saucepan on the stove; add to that a spoon of flour; mix well; add one and a half cups of hot milk and beat until smooth; add two yolks of eggs [beat fast so the yolks don't curdle]. Put the saucepan in ice-water, add to it four tablespoons of dissolved Cox's gelatine, season with cayenne pepper and salt. When it gets cold add a half cup of cream. This is a glazing for eggs and different cold dishes.

Tomato Chaudfroid*Chaudfroid de Tomates*

Put a tablespoon of butter in a saucepan on the stove; add one tablespoon of flour; mix well; add to that one cup of hot tomato juice and beat the sauce until creamy; season with cayenne pepper and salt and two tablespoons of strained chili sauce. Put the saucepan on ice; add to that four tablespoons of dissolved Cox's gelatine and stir until it commences to get cold, then add a half cup of cream. This is a glazing for eggs and different cold dishes.

Egg Dishes

Egg with Oyster Crab à la Anna

Œufs aux Crabes d'huitre à la Anna

Hard boil the eggs, time twelve minutes, leave in cold water until ready for use, remove the shell, then cut in halves lengthwise; remove the yolks and put the whites in hot water until ready to use. Stir two tablespoons of butter until smooth; add to it the yolks and stir to a cream; prepare six slices of tomatoes all uniform size; put them on a baking sheet; sprinkle them with pepper and salt. Pick and rinse the oyster crabs; put them on a napkin to drain, then put them in the basket and dip in smoking hot Mazola oil three times, a second for each. Make the Hollandaise sauce; mix part of the oyster crab sufficient to fill the eggs with a trifle of the sauce; fill the eggs with it; place on round slices of toast the tomatoes that first have been put in the oven to become hot.

Put the yolks of eggs in a paper bag that holds a fancy tube; decorate with it all around the edge of the tomato; stick an oyster crab here and there on top of the yolks and in the center put the filled white of eggs. Arrange them in the form of a ring on a platter and in the center of the ring put the oyster crabs, and all around pour the Hollandaise sauce; garnish with parsley and serve as a hot egg dish for lunch. This can also be served as a cold egg dish by using Aurorian sauce in place of the hot Hollandaise.

Eggs à la Victoria

Œufs à la Victoria

Break three eggs in a bowl and mix well; add to it four tablespoons of milk, two tablespoons of cream, cayenne pepper, and salt. Put a large tablespoon of butter in a frying pan over the fire and when the butter is melted put the egg mixture into it and when it commences to cook draw it from one side to another carefully so as not to scramble it; sprinkle it with four tablespoons of grated American cheese; when the egg mixture is hot through, but not hard, fill it in the Victoria baskets that have been heated in the oven. [See Victoria Baskets in my large book, "Swedish, French, American

Cook Book'' on Page 276]. Garnish with slices of hard-boiled eggs on each and arrange them in the form of a ring on a platter. Put a handle of green pepper in each tied with a small bow of white ribbon. Garnish with parsley in the center. This is a beautiful luncheon or supper dish.

Egg Cutlet with Hollandaise à la Edna
Cotelette d'Œufs à la Hollandaise à la Edna

For Six Persons

Hard boil four eggs for twelve minutes, leave in cold water until cold then peel and chop very fine. Make cream sauce; put to the chopped eggs four tablespoons of the thick cream sauce, cayenne pepper and salt; mix gently, then put tablespoonfuls on a platter and leave until it is cold; when cold form it in the shape of a cutlet. Dip in egg then in fresh bread crumbs; put them one at a time in smoking hot Mazola oil and cook until golden brown, all even color. Leave on a plate in a hot oven for about three minutes before serving; arrange them on a paper doily on a platter, one resting on top of the other, and if many one row the opposite way. Put a paper frill in each. Garnish with quarters of hard-boiled eggs around and with some parsley. Serve it with Hollandaise sauce for lunch or supper.

Egg Croustades with Oyster Crabs à la Prince Carl
Croustades d'Œufs aux Crabes d'huître à la Prince Carl

Six croustade cups, one pound of fried oyster crabs, two cups of Aurorian sauce, and five eggs.

HOW TO MAKE IT. First make croustade cups [see page 391 in my large book, "The Swedish, French, American Cook Book"] and fill. Arrange them in the form of a ring on a paper doily on a platter and decorate on top with a thin slice of hard-boiled egg on each with a row of oyster crabs all around and in the center of the platter fill with the rest of the oyster crabs. Garnish in between each cup with a clift of lemon dipped in chopped parsley and with a bunch of parsley at the side. Serve as a cold egg course or fish dish for luncheon. If for a hot dish prepare the same way with Hollandaise sauce in place of Aurorian.

HOW TO FRY THE OYSTER CRABS. Wash the crabs, leave them on a cloth, put them in a frying basket, dip in smoking hot Mazola oil three times, a minute for each, sprinkle with salt and pepper.



Gelatine of Egg à la Européenne

Gélatine d'Œufs à l'Européenne

Five eggs, a half pound of mushrooms, two tablespoons of pâte de foie-gras, a half pair of sweetbreads, green pepper, pimentos, truffles, carrots, onions, and four cups of tomato aspic.

HOW TO MAKE IT. Cook the sweetbreads and mushrooms and slicethem; cook the carrots and onions that have been cut in Julienne style, also the green pepper cut the same way, and cook very green; cut the Spanish pepper in long strips, also truffles in strips. Make four cups of aspic from tomato juice; boil the eggs for twelve minutes, peel, and leave in cold water until ready to use. Put a fancy charlotte russe mould on ice and decorate according to the design of the mould; glaze again and line the mould with slices of eggs; cover the eggs with the aspic. Put one egg at the end of the mould, then two in the middle and another egg at the end lengthwise; put in between slices of sweetbreads and mushrooms; the rest of the mushrooms cut Julienne style and mix with the carrots, onions, and pepper; fill about a tenth of an inch with aspic on the eggs; sprinkle it with vegetables, then put strips of Spanish pepper and truffles lengthwise in the mould; put another tenth of an inch of aspic on the top, also some more sweetbreads and mushrooms, and in between sprinkle with vegetables; repeat this until the mould is full. Leave on ice until ready to dish up; dip in warm water and turn out on a platter. Garnish with strips of green pepper and lettuce leaves and serve with an Aurorian sauce and lettuce in the center. This dish is served as an egg dish and can also be served as a salad.

Egg in Aspic with Spinach à la Beatrice

Œufs en Aspic aux Épinards à la Beatrice

For Six Persons

Cook three eggs and make two cups of aspic from beef or chicken; put fancy individual forms on ice and glaze with aspic. Slice the eggs and put even slices, one in each mould; decorate alternately with truffles and pimentos around each egg and then with diamonds of truffles and cooked whites of eggs all around alternately. Drip some aspic over the decoration; the rest of the eggs chop very fine, white and yolks together, and put it in a saucepan on ice; add to it four spoons of Cox's gelatine, three spoons of mayonnaise dressing, three spoons of whipped cream, cayenne pepper and salt, then put about a tablespoon of it in each timbale cup and fill the rest of the cup with the spinach and aspic around; leave on ice

until ready to serve; dip in warm water; turn out on a platter; garnish with lettuce and chopped aspic. Serve as an egg entrée for lunch or supper with Aurorian sauce.

SPINACH FILLING. Take one cup of spinach that is cooked green and put through a meat machine about three times; put this fine-ground spinach in a saucepan with five spoons of dissolved Cox's gelatine, four spoons of mayonnaise dressing, cayenne pepper and salt; stir until it commences to stiffen, then add four spoons of whipped cream.

Mousse of Egg in Aspic à la Ericsson Hammond

Mousse d'Œufs en Aspic à la Ericsson Hammond

Six eggs, five cups of chicken aspic flavored with tomato; two cups of mayonnaise dressing, six spoons of dissolved Cox's gelatine, a quarter of a pound of Roquefort cheese, two green peppers, one cup of whipped cream, cayenne pepper and salt.

HOW TO MAKE IT. First make a clear aspic. Put seven small individual chicken moulds on ice; glaze them with the aspic; make an eye from lemon and truffle and a bill from truffle, drip some aspic on the truffles. Fill the wing part of the bird with cream; press the yolks of the eggs through a fine strainer with the cheese; add to it three spoons of mayonnaise dressing, four spoons of gelatine, pepper, salt, and three spoons of whipped cream. Fill the forms, close them, and leave on ice until ready to use. Line a deep form with aspic large enough to hold the birds in a ring and put the chopped white of eggs mixed with the chopped green pepper on the bottom. Fill aspic the height of the eggs; leave stand until hard; with a small cutter make holes all around in the egg, a place for the birds to rest in. Dip the small forms in warm water, turn out and raise them in the mould; carefully fill the mould with aspic the height of the birds and leave stand until it is set. When ready to serve dip the form in warm water and turn out carefully so the birds stand up; cut the center out and fill with a pea salad. Garnish around the dish with lettuce and strips of green pepper.

Hot and Cold Fish Dishes

Cold Chaudfroid Salmon with Lobster à la Ericsson Hammond *Chaudfroid de Saumon au Homard à la Ericsson Hammond*

Select a small salmon, size according to the number of people to be served. If such small salmon can not be obtainable in place of it get the tail part of the salmon, as many pounds as needed. Fillet the salmon by splitting it in halves lengthwise; cut it as close to the bone as possible; remove the bone from both halves; put the salmon on the table with the skin down; put a knife on the skin and slip it in between, pulling the skin toward you and in this way remove the skin from the meat. Butter a large baking pan; put the salmon on the pan, joining the two pieces together; cut it and form it in the shape of a salmon; the pieces cut away when forming it can be added in places needed so as to make it all even. Cut out the center of it, leaving room for the filling and also add this to the fish if needed, leaving a part uncut for the head and tail. This space for the filling ought to be at its greatest width about four inches and coming narrow toward the tail. Put a piece of butter on the fish, also sherry wine if such is at hand in the pan with some broth; sprinkle with pepper and salt; put it into a warm oven with a tight cover and cook it, time according to the size of the fish. Take it out and if the fish has in any way gotten uneven or shrunk during the time of cooking it can be cut and formed again; when cold chaudfroid it [see recipe Chaudfroid Sauce] then glaze with white aspic. Decorate, starting at the head, going toward the tail in the form of scale with half-moons of truffles larger at the head and small toward the tail; drip some aspic on the decoration and make a tail with finely chopped truffles also a wide band of it around the thick end of the fish forming a head. Also a mouth on it with chopped truffles and an eye from truffle and lemon. When the fish has been decorated put it in a cold place and glaze it heavily with white aspic, then lift it on an oblong platter on which it is going to be served and fill it with lobsters and spread it with mayonnaise on the top of the filling; decorate it on a bias with chopped truffles meeting in the center. Mix two tablespoons of dissolved Cox's gelatine to one cup of whipped cream, color it with parsley chopped as fine as powder;



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COLD STRIPED BASS À LA ERICSSON HAMMOND



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FILLET OF SOLE WITH SHRIMPS À LA VALDEMAR

put it in a paper bag that holds a fancy tube and decorate it all around the filling in waves; also garnish it all around with chopped aspic and the small lobster claws and lemon. Put a bunch of parsley at the head of the fish.

FILLING. To the meat from two large lobsters take two cups of thick rich mayonnaise dressing; cut the lobster in thin slices that first have been cooked and left in the water until cold; mix it, saving part of the dressing to spread on the top.

Garniture of Potatoes à la Maria

Garniture de Pommes de Terre à la Maria

Peel five medium-sized potatoes; put them in cold water on the stove with some salt; cover, and cook them until they are soft. Drain off the water and leave them stand for about four minutes to steam; press them through the ricer and stir them with a wooden spoon, adding one tablespoon of butter and a small half cup of hot milk. Beat them over the fire until they are white as cream; butter small individual chicken forms; make an eye of lemon and truffles and a bill from truffles. Take a small part of the potatoes; color it with the orange color; put it in a paper bag and quickly fill the wing and tail part of the bird; the rest of the potatoes fill the moulds with; close them tight; put the cover on and leave them until cold. Five minutes before serving put the moulds in hot water in the oven covered for about four minutes; take out, open the moulds, and raise the birds on fried rings of bread; garnish around meat such as roasts, chops, or steaks. This is also nice for garnishing of fish and egg dishes, baked or steamed.

Eggs with Carrots au Gratin

Œufs aux Carottes au Gratin

Cut carrots in fine strips, Julienne style; cook them in sufficient water with a little salt until they are tender. Make a rich cream sauce from one tablespoon of butter, one tablespoon of flour, and one and a half cups of milk; beat the sauce until it is creamy; add three tablespoons of grated American cheese to the sauce and the cooked carrots. Put it in a low glass casserole plate; make space, leaving room for the eggs; drop an egg in each of these spaces (be careful not to break the yolk), sprinkle the carrots heavily with grated American cheese, but not the yolks of the eggs. Put in the oven to bake; when it begins to bake take out and put a tablespoon of butter over each yolk of egg; leave it in the oven to bake

again for about ten minutes. Lift the casserole on the platter on a paper doily if a casserole case is not at hand. Garnish with parsley at the side and serve as a luncheon or supper dish very hot. Creamed eggplants, turnips, mushrooms, creamed chicken and turkey, oyster crabs, halibut, salmon, and smelts are also delicious when made the same way with the carrots.

Cold Striped Bass à la Ericsson Hammond

Bar rayé froid à la Ericsson Hammond

For the service of ten secure two nice fresh striped bass, one weight about six pounds and the other four pounds; scale them, open the large one on side, remove the intestines and the large main bone, also all other small bones that can be found. Wash it well, dry it on a napkin and put it on a baking sheet. Take the fillets from the other striped bass; put it underneath the stomach part of the bass and fill in where necessary; shape it in a perfect shape of a fish, leaving room for the filling in the center; sprinkle it with pepper and salt; put some butter in the fish and also some sherry wine if such is at hand. Put a half cup of fish broth in the roasting pan and with a tight cover cook in the oven for about thirty minutes, according to the size of the fish and heat of the oven. When cooked take it out, basting it with the broth from the pan until the fish commences to get cold; when cold glaze it with brown glaze all around on the skin, then with brown aspic. Fill the tail with chopped truffles of the fins and make a ring of it around the neck of the fish; glaze with aspic on top of the decoration and make an eye from lemon and truffle. Fill the fish with lobster and decorate; to one cup of cream add two tablespoonfuls of dissolved Cox's gelatine and two tablespoonfuls of very fine-chopped parsley; put this in a paper bag that holds a fancy tube and decorate all around the fish on top of the joining of the filling; drip some gelatine on the decoration. Decorate it on top of the filling with strips of chopped parsley and truffles; lift it carefully on a pretty silver platter; decorate it all around with slices of tomato aspic and with thin slices of gherkins with little lemons on top of them that first have been dipped in chopped truffles; put a ring of chopped aspic all around and on top of that the small lobster claws. Put in the mouth of the fish some nice green fresh parsley. This is served as a cold fish entrée with Aurorian sauce.

FILLING. Cook two lobsters about two pounds each; leave in the juice until cold; remove all the meat from the shells and slice in thin slices; mix it with thick, well-seasoned mayonnaise dressing. Crab and shrimps can be used in place of lobster.

Stuffed Salmon with Shrimps à la Gustaf Adolf

Saumon farci aux Crevettes à la Gustaf Adolf

For Eight Persons

Two and one half pounds of salmon, two pounds of shrimps, truffles, a pint of cream, one egg, two spoons of sherry wine if at hand.

HOW TO MAKE IT. Skin and bone the salmon and then cut it about seven inches in length and trim it round and thick at one end and pointed the other. A piece of salmon can be formed this way by beating it and forming it according to the way wanted. Salmon should be about two inches in height, seven inches in width, and at the widest part about three to three and a half inches in width at the point. After the fish is formed, cut out the center room for the filling and put it in a roasting pan with some of the juice made from the skin and bone. Sprinkle with pepper and salt and put a piece of butter in the fish; put it in the warm oven covered for about twenty minutes to steam, basting it now and then during the time it is cooking. In the meantime, make a mousse of one pound of shrimps, the other pound cook [for fifteen minutes]. Salt to taste. Fill the salmon with the mousse while it is hot; mix finely chopped parsley with part of the mousse and spread the salmon around with it. Slice some truffles in thin slices and begin—first one slice at the point, then two slices, one resting on top of the first one, then next row three slices, the fourth row four slices, and the fifth row five slices. Peel all even size shrimps and put one after the other from the side of the fish meeting in the center, and in this way dress the rest of the salmon. Put the salmon mousse with the parsley in a fancy tube and decorate all around the shrimps and the truffles on the edge of the fish, then put into the oven again, covered, and cook for about fifteen minutes [if the oven is too hot put a pan of cold water on top of the cover of the pan so as to save the decoration. Lift it carefully on a platter and garnish it with unpeeled shrimps and lemon all around. Serve with a Shrimp Newburg Sauce.

Fillet of Sole with Shrimps à la Valdemar

Filet de Sole aux Crevettes à la Valdemar

Select some fresh fillets of sole; spread them out very thin and cut them about five inches in length; double them and cut the corners round, then stuff with shrimps. Put them on a buttered pan and put into the oven with a tight cover to cook from about six to eight minutes; leave until cold and then put on a broiler and

glaze with aspic. In the meantime, prepare a foundation of rice à la mayonnaise; arrange them on top of the round foundation that first has been decorated with chopped truffles; add some gelatine to the mayonnaise dressing; put it in a paper bag that holds a fancy tube and make little roses all around the fillets as the illustration shows, and on top make a rose of the mayonnaise dressing with a center of truffles; glaze on top of the decoration, and in between each raise a shrimp. In the center serve an Aurorian sauce sprinkled with chopped truffles and in between each shrimp garnish with a quarter of lemon dipped in chopped truffles. This is a delicious cold dish for lunch or dinner and can also be served as a salad by garnishing with lettuce.

SHRIMP MOUSSE. Peel a pound of shrimps and put them through the meat machine four times, then press it through a fine strainer; stir it on ice; add the milk, cream, salt, and pepper [try in some hot water to see if it is too hard, then if so add more cream], color it a trifle with the orange and red fruit coloring to make it the shade of shrimps.

RICE FOUNDATION. Put two cups of well-cooked soft rice in a saucepan on ice; add to it five spoons of dissolved Cox's gelatine and a half cup of milk; stir until it commences to thicken, then add four spoons of mayonnaise dressing and four spoons of whipped cream. Fill all around inside a pie plate that first has been glazed with aspic; leave on ice until ready to serve, then dip in warm water and turn out on a platter.

Halibut with Oyster Crab à la Gimo

Flétan aux Crabes d'huîtres à la Gimo

Cut halibut in small dainty pieces about four inches around and a half inch in thickness; coat them first on one side heavily with the shrimp mousse [see recipe Shrimp Mousse à la Européenne on page 313 in my large book, "The Swedish, French, American Cook Book"]. Put them on a platter that has been well oiled with Mazola oil, with the covered side down, now spread the other side also with the mousse, and all around; make them all uniform size. Put Mazola oil in a frying pan on the stove and when it commences to get hot, with an omelet knife lift the fish carefully into the pan not too close to one another, and fry to a golden brown on both sides; sprinkle them with pepper and salt during the time they are frying. Place them on thick slices of tomatoes; put them in the oven for about three minutes. Arrange them in the form of a ring on a platter and in the center serve fried oyster crabs with a Hollandaise or Béarnaise sauce and garnish all around with unpeeled shrimps.

Trout in Aspic à la Roosevelt

Truites en Aspic à la Roosevelt

Secure small trout all even size; clean, bone, and stuff them; put in a roasting pan in a curled position in the shape of a horseshoe with a little water, pepper, salt, and some sherry if at hand. Cook in the oven from eight to twelve minutes well covered; leave in the pan, covered, until cold. Make an aspic from fish broth and tomato juice; put a flat dish on ice sufficiently large to hold six of the trout; glaze with the aspic and decorate according to taste, a branch, daisy, lily of the valley, etc. Put the fish in the dish, head and tail to the edge and the back of the fish down with the stomach part up one after the other as close as possible in the form of a ring; drip carefully with cold aspic all around and then fill with a cold aspic that has been colored a trifle with the kitchen bouquet an amber color, the height of the trouts. Leave on ice until ready to serve; turn out on a cold spinach mayonnaise foundation and garnish with lettuce leaves, chopped aspic, and lobster claws. Serve with Aurorian sauce as a cold fish dish. This can also be served with a salad for dinner. Smelts can be prepared the same way in place of the trout.

STUFFING. Ground meat from a small cooked lobster amounting to one cup, two tablespoons of bread crumbs, one egg, a tablespoon of melted butter, some orange coloring, two spoons of cream, pepper and salt.

HOW TO MAKE IT. Beat all these ingredients together. This filling can be used for any fish.

Stuffed Smelts in Aspic à la Gimo

Éperlans farcis en Aspic à la Gimo

Secure eight large smelts all even size; cut the heads off from the smelts and open them in the front, bone them, wash them well, and spread them on a buttered pan; sprinkle them with pepper and salt; roll; put a little broth in the pan with butter, cook them in the oven, covered, from six to eight minutes. Leave in the pan until cold; glaze a large timbale cup with aspic and decorate according to taste with a large rose of carrot or truffles in the center, half-moons of truffles all around, etc. Drip some cold aspic on the top and when it is settled raise the rolls of smelts in the mould with the nicest part to the edge of the mould and the closed part in; fill with aspic the height of the smelts. Leave on ice until ready to serve, dip in warm water, turn out on a chartreuse of lobster. Garnish with lobster claws all around, also with parsley and chopped aspic.

This dish is served as a cold fish dish and also served with a salad.

THE CHARTREUSE OF LOBSTER. Put in a saucepan two cups of lobster that has gone through the meat chopper once; add four tablespoons of dissolved Cox's gelatine, cayenne pepper, salt, and a half cup of milk; stir until it commences to thicken then add one cup of whipped cream. Color with some orange or fruit coloring to make it the shade of the lobster.

Lobster with Oyster Crab à la Fanchonette
Homard aux Crabes d'huître à la Fanchonette

One pint of oyster crabs, a small lobster, a cup of milk, one tablespoonful of butter, one spoon of flour, two tablespoonfuls of sherry if at hand, pepper and salt to taste.

HOW TO MAKE IT. Cook the lobster and leave it in the juice until cold; open it, break the shell, take out the meat, and cut it into small dices; save the small claws for decoration. Put the butter in a saucepan; when melted add the flour, then the milk that first has been heated. Beat the sauce until nice and creamy; flavor it with the sherry, pepper, and salt. Put the yolks of two eggs in a cup; mix it with three tablespoons of cream; pour it into the pan, shake the pan quickly to prevent it from curdling; let it come to a boil. Fill small individual Fanchonette baskets—[see my book, "The Swedish, French, American Cook Book" How to Make Them]. When the baskets are filled put the handles in. Arrange them on a paper doily on a platter in the form of a ring and decorate between each basket with one of the small lobster claws and fill the center with fried oyster crab. Serve as a fish entrée for lunch or dinner.

HOW TO FRY OYSTER CRABS. Wash and clean the crabs, put them in a basket and dip them in smoking-hot Mazola oil three times a minute; each time sprinkle with pepper and salt.

Crab Cutlet with Rice à la Arthur
Côtelette de Crabe au Riz à l'Arthur

A small cup of rice, one dozen of large crabs, salt, a pinch of mustard, a teaspoonful of grated onion, cayenne pepper, two eggs, grated bread crumbs, one cup of milk, and one quart of Mazola oil.

HOW TO MAKE IT. Scald the rice in three different hot waters, put it over a very low fire with two and a half cups of hot water, a teaspoon of salt, and with a tight cover let it simmer very slowly [do not stir during the time of cooking]. When the rice has swelled and absorbed all the water, pour on top of it one cup of boiling hot



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CRAB IN SHELL WITH GREEN PEPPER À LA BLANCHE



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STEWED OYSTERS À LA LIVOURNAISE

milk [but do not stir]. Leave stand until the rice is well cooked and all the milk absorbed in the rice. In the meantime, pick all the meat carefully from the crabs [that have been cooked for eighteen minutes and left in the water until cold] and be sure to have no shell in the meat; shred the meat and measure it, which should amount to about two cups; mix it with the hot rice, also the onion juice, mustard, and pepper. Put tablespoonfuls of it on a large platter, and when it commences to get cold form them in the shape of a cutlet; leave until cold; mix the eggs; dip the cutlets in the eggs and then in the bread crumbs. Cook one at a time in the Mazola oil that has been put in a kettle over the fire and is smoking hot; take up and put on a roasting pan. Just before serving put them in the oven from about three to four minutes to be thoroughly hot through. Arrange them on a platter in the form of a ring and serve with the tartar sauce around, filled in lemon or tomato. Garnish with parsley in the center.

Crab in Aspic à la Erick Gustaf

Crabe en Aspic à la Erick Gustaf

One dozen of hard-shell crabs, four cups of tomato aspic, one cup of whipped cream, four spoons of mayonnaise dressing, cayenne pepper and salt.

HOW TO MAKE IT. Put the crabs in hot water with salt and let them cook for about eighteen minutes; leave in the water to get cold; break the crabs and remove all the meat free from shells; measure three cups of the crab meat, divide it in two. Put a mould in the shape of a crab on ice; glaze with aspic and decorate with the roe from the crabs; chop the roes and fill the body and tail with it; drip some aspic on the roe, then fill the claws and also the head part. Make eyes from lemon and truffles; drip aspic again on the decoration; fill in with chopped truffles and chopped parsley according to taste to show up the red part of the decoration; glaze again; put half of the crab meat in the mould and drip with aspic that is well seasoned the height of the meat and fill with the second filling. Put some aspic all around the filling; leave on ice until it is ready to serve, then dip in warm water and turn out on a platter on top of a paper doily. Garnish with chopped aspic, lemons, parsley, and some crab claws around. Serve with Aurorian sauce as a cold dish. It can also be served as a salad by garnishing with lettuce.

FILLING. Put the other half of the crab meat in a saucepan on ice; add to it a half cup of tomato juice, pepper, salt, six spoons of gelatine, and four spoons of mayonnaise dressing; stir

until it commences to thicken, then add four spoons of whipped cream.

Crab Soufflé à la New York
Soufflé aux Crabes à la New-York

Secure a dozen of large hard-shell crabs; put them in hot water and cook them for about eighteen minutes; leave in the water until they begin to get cold. Open them and take out all the meat, also the roe and fat; measure the meat; to three cups of the meat take one and a half cups of fresh bread crumbs made from stale bread; mix it lightly with the crabs. Take one cup of cream sauce, three spoons of cream, three spoons of American cheese; mix that with yolks of three eggs; add the crabs and bread crumbs to it; flavor it with cayenne pepper and salt, also a teaspoon of Worcestershire sauce and the juice of an onion. When it is all mixed, beat up the whites of the eggs to a stiff meringue; add this gently to the mixture. Fill it in a glass casserole dish; on top sprinkle with bread crumbs and cheese mixed; put it into the oven in boiling hot water and bake, time about thirty minutes. Place it on a platter that holds a paper doily or napkin if a casserole case is not at hand; garnish all around the casserole with the large lobster claws and parsley. Serve it with a suprême sauce flavored with Sauterne if such is at hand and the fat from the crabs. This dish is served as an entrée for lunch or dinner. If fresh crabs are not obtainable three cups of crab flakes can be used in place of the fresh crabs.

Crab in Shell with Green Pepper à la Blanche
Crabes en Coquille aux Piments à la Blanche

Secure one dozen of hard-shell crabs; cook them for twenty minutes; leave in the juice until cold. When cold open the shell; take out the meat; rinse the crab free from sand; remove the fluffy part of the crab and pick out all the meat carefully free from shell. Measure the crab meat by the cup; to each cup of crab meat put three tablespoons of Tomato Mayonnaise Sauce à la Blanche; mix and fill the shells that have been selected all even size. Spread some more dressing on the top; sprinkle them in the center with truffles and all around the shell put a row of finely chopped green pepper. Arrange them in the form of a ring on a platter with point in and point out and in between each shell raise one of the large crab claws; garnish with parsley in the center. This dish is served as a cold fish entrée for dinner or lunch.



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STUFFED SMELTS WITH GREEN PEPPER À LA FLORENCE



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SHRIMP SALAD À LA ANGLAISE

Stuffed Smelts with Green Pepper à la Florence

Eperlans farcis aux Piments à la Florence

Secure medium-sized smelts; wash them, open them at the head and tail and carefully remove the inside and bones; stuff. Put them on a buttered pan in a curved position; sprinkle them with pepper and salt and put some stock in the pan; steam in the oven with a tight cover, time from six to eight minutes. Leave until cold and then glaze them with white aspic. In the meantime make a ring foundation of rice (see recipe How to Boil Rice on page 289 in my large book, "The Swedish, French, American Cook Book"). Put the foundation on a platter and arrange the smelts one after the other as the illustration shows. With a fluted cutter cut out the foundation in the curve of the smelts; garnish in each curve with a quarter of lemon dipped in chopped truffles; on the inside of the ring fence with finely cut strips of green pepper that has been left in ice-water to become crisp. Fill the ring with Aurorian sauce and sprinkle in the center with truffles; garnish with parsley. This is a cold fish entrée for lunch, dinner, or supper.

FILLING. To one cup of fish mousse add a half cup of finely chopped green pepper; season with pepper and salt to taste.

Shrimps in Aspic à la Tatiana

Crevettes en Aspic à la Tatiana

Cook two pounds of shrimps; leave in the water until cold; peel the shrimps, leaving sufficient of them for decoration; split the shrimps in half lengthwise. Decorate the mould all around and fill with the chartreuse; leave on ice until ready to serve; dip them in warm water and turn out on a platter. Decorate all around each shrimp with mayonnaise mixed with some gelatine; put it in a paper bag that holds a ribbon tube and make a fancy border all around each of the shrimps. Garnish with decorated shrimps and lemons around. Fill with Aurorian sauce and decorate a mayonnaise border around the sauce and in the center with a cut truffle. Serve as a salad or as a cold dish. It also makes a complete salad by garnishing with lettuce around.

CHARTREUSE. Two cups of cooked shrimps that have been put through the machine once; add to it five spoons of dissolved Cox's gelatine, a half cup of milk, stir on ice; add four large spoons of mayonnaise dressing, and last add four spoons of whipped cream.

Smoked Sturgeon in Aspic à la Señorita

Esturgeon fumé en Aspic à la Señorita

For six persons take one pound of sturgeon.

Put little individual fish moulds on ice and glaze them with aspic; line them with smoked sturgeon and fill them with sturgeon; chop the rest of the sturgeon, add to it one finely chopped green pepper; mix it with one and a half cups of tomato aspic and fill the moulds; leave on ice until ready to serve. Turn out on slices of tomatoes and decorate them with whipped cream through a narrow tube and make an eye from lemon and truffles. Garnish them around with strips of green pepper and lemons, also parsley in the center of the dish. This is served as a cold fish or with a salad. It also makes a beautiful appetizer by using small moulds and turning them out on buttered bread.

Stewed Oysters à la Livournaise

Huîtres en ragôut à la Livournaise

Put two quarts of oysters on the stove in their own liquid with the juice of a half lemon and a half teaspoon of salt; let them come to a boil [be careful not to let them boil]. Leave them stand in their liquid to get cold; then pour them in a strainer to drain the juice off. Prepare a Livournaise sauce [see recipe, Livournaise Sauce]; put the oysters into the sauce, pour it up on a platter; sprinkle it with chopped parsley in the center and garnish the platter all around with half-moons of pastry. These oysters are served as a cold fish entrée also as a first course for dinner or luncheon.

Oysters in Pastry à la Livournaise

Oysters in Pâtisserie à la Livournaise

Make small patties [see my large book, "The Swedish, French, American Cook Book": How to Make Patties]; mix oysters [see recipe Stewed Oysters à la Livournaise]. When ready to serve put two oysters in each pastry with the sauce; put the cover on. Arrange them in the form of a ring on a platter with parsley in the center. This is served as a first course for lunch or dinner.

Oyster Livournaise à la Fanchonette

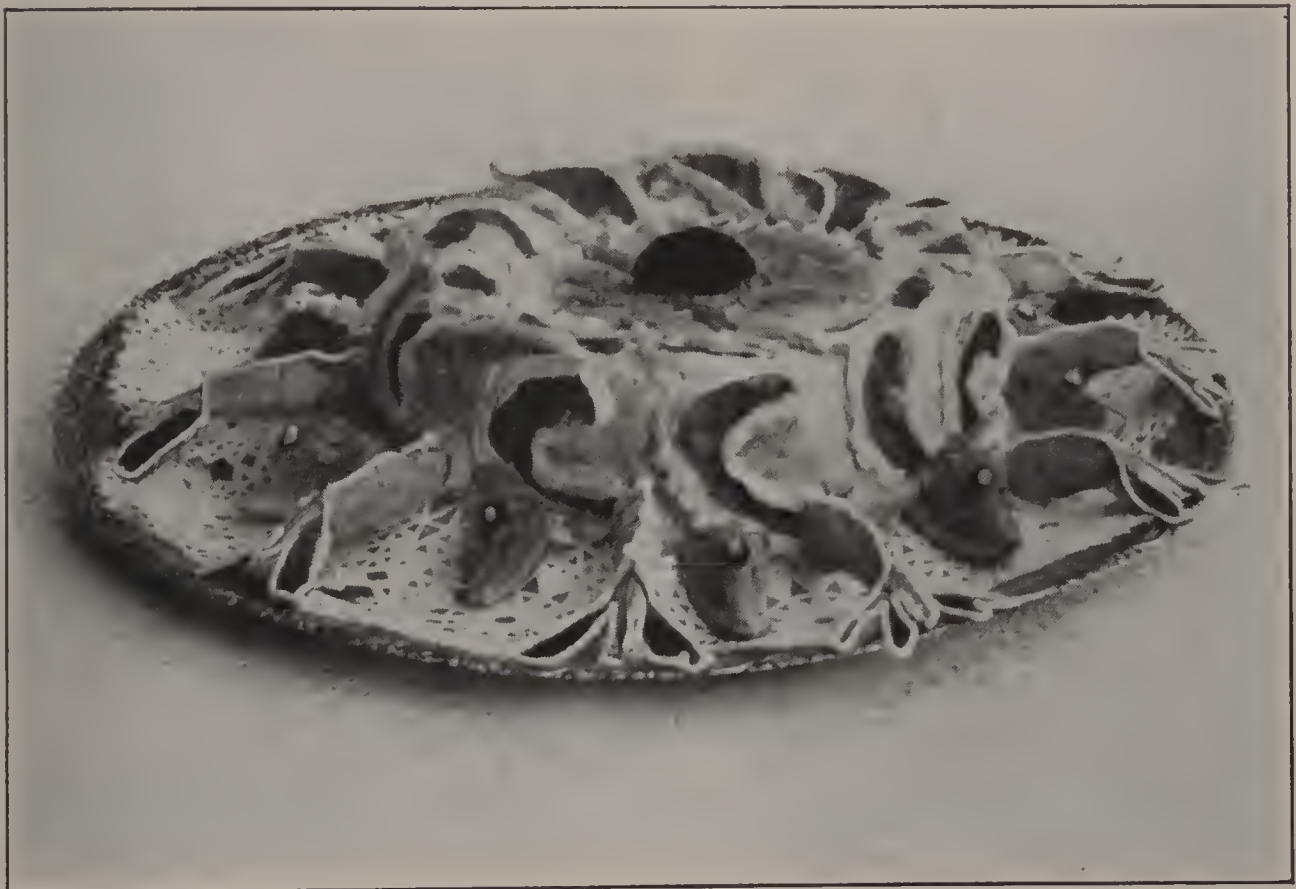
Huîtres livournaises à la Fanchonette

Make Fanchonette baskets from puff paste [see my book, "The Swedish, French, American Cook Book": How to Make Fanchonette Baskets]. When ready to serve fill them with Oysters à



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SMOKED STURGEON IN ASPIC À LA SEÑORITA



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SHRIMPS IN ASPIC À LA TATIANA

la Livournaise [see above recipe], put a handle in each. Arrange them on a paper doily in the form of a ring on a platter and garnish with parsley in the center. Serve as a first course for luncheon or dinner.

Stuffed Tomatoes with Oyster Crabs à la Hollandaise

Tomates farcies aux Crabes d'huîtres à la Hollandaise

Select even, medium-sized tomatoes, one tomato for each portion; put them in hot water and remove the skin; cut them in halves across and scoop out, leaving room for the filling; sprinkle them with finely chopped parsley. Put them on a buttered pan, covered, in the oven for about five minutes to get hot. In the meantime, pick and rinse a half pound of oyster crabs; let them drain on a cloth; put in a basket and dip them in smoking-hot Mazola oil three times, allowing a second for each. When the tomatoes are hot fill them with the oyster crabs and place them on round pieces of buttered toast in the form of a ring on a platter; in the center put the rest oyster crabs; pour Hollandaise sauce all around the tomatoes. Garnish with a bunch of parsley. Serve as a luncheon dish or as a fish entrée.

Oyster Crab with Lobster à la Aurorian

Crabe d'huître au Homard à l'Aurore

Select even-sized small lobsters, supplying one for two portions. Cook them and leave in the juice until cold; when cold break the lobsters [be careful about the head shell], cut the shell in halves lengthwise, trim the tail end of the shells, leaving them perfect and all uniform in size; remove the meat from the claws, tail, and body [save the smallest claws for decoration]. Cut the meat in small pieces; mix it with Aurorian sauce and fill the shells. Decorate them with a row of oyster crab around each shell and in the center make a daisy of truffle with a yellow center. Arrange them in the form of a ring on a platter with the head out and in the center fill with fried oyster crabs that have been sprinkled with pepper and salt. Garnish with the small claws in between each shell and with some parsley at the sides. Serve as a luncheon dish or a cold fish entrée for dinner.

HOW TO FRY THE OYSTER CRABS. Wash and rinse them well; leave them on a cloth to dry; put them in a frying basket; dip the basket in smoking-hot Mazola oil three times, one minute for each. Shake the basket; sprinkle them with pepper and salt.

Hot and Cold Assorted Meat Dishes

Boned Stuffed Chicken à la Gimo

Poulet désossé farci à la Gimo

A large broiler about two and a half pounds, breast of a fowl for mousse, one fresh calf's tongue, a pint of cream, and a half pound of sausages.

HOW TO MAKE IT. Singe, wash, and clean the chicken well; draw it and wash it thoroughly inside; pour a little hot water in the chicken to kill the blood. Break the backbone and press the chicken against the table so that it will remain flat to prevent it from rolling from one side to the other. Split the skin in the center of the breast and roll it to each side; cut away the white meat from the breast and clip out the breast bone. Make a chicken mousse from the breast of the fowl; add to it a half pound of sausages and put part of the mousse in the chicken. Take the calf's tongue that first has been cooked well and left in the juice until cold and remove the skin; stand it up into the chicken with the tip of the tongue to the back and the thick part of the tongue to the head of the chicken; place the meat from the breast of the chicken on both sides of the tongue with some mousse between. Fill with the mousse, making it look nice and plump. Draw the skin together around the filling; tie the legs and wings close to the body and roll it in a cheesecloth, then put it in some stock with carrots, onions, pepper, salt, and let it boil for one hour slowly. Untie the chicken from the cloth and put it in a double roaster with some of the stock and cook for about ten minutes until ready to serve. Carve the chicken by slipping the knife on both sides of the chicken from the back to the front close to the wing and legs by cutting and then with a sharp knife slice in straight even slices. Glaze the wings and the legs with a brown glaze. Place it on a platter and garnish all around with fried mushrooms, artichoke bottoms, and parsley. Serve it with a brown truffle sauce as an entrée for dinner or also as the main course for lunch with green vegetables. Put cream sauce in a paper bag that holds a narrow tube and decorate the chicken with it as the illustration shows.

Chicken in Suprême Sauce with Braised Celery à la Marcellus

Poulet braisé à la Suprême au Céleri à la Marcellus

For Six Persons

Select nice crisp celery, cut it from the root, scrape it, and cut it all even strips about two inches in length. Tie up in small bunches one for each person and put in a saucepan with water sufficient to cover it and a little salt and let cook until tender. Then put the celery in a heavy frying pan with plenty of butter and a cup of strong stock; put it in the oven and keep basting it uncovered for about fifteen minutes. In the meantime prepare the breast from the chicken that has been cooked and left in the juice until cold; cut the chicken in large dices. Make a rich suprême sauce, add the chicken to the suprême sauce, and shake the pan until the chicken is thoroughly hot. Arrange the celery on the tomato foundation and decorate the celery with thick cream sauce through a small paper tube, two bands around each bunch, and in the center of the dish put the chicken suprême. Sprinkle with a little chopped parsley in the middle. This is a beautiful entrée.

TOMATO FOUNDATION. Wash one cup of hominy well, put it in three cups of tomato juice, and let it cook slowly with constant stirring until it becomes thick, then put it on a low fire and let it cook slowly for about one hour with a tight cover, now and again stirring it. If the hominy has not got sufficient shade from the tomato, color it with a trifle of the orange and red coloring. When ready to put it up on a plate, add four spoons of American cheese, beat it well, and pour it up on a buttered cake plate and leave until cold. Just before ready to serve put in the oven to heat for about eight minutes. Turn it out and decorate with chopped parsley.

Chicken Mousse in Spinach à la Spinelli

Mousse de Poulet en Épinards à la Spinelli

For Eight Persons

Eight large leaves of spinach. Two cups of chicken mousse. Three spoons of butter and some truffles.

HOW TO MAKE IT. Wash the spinach well. Put it in two cups of hot water with salt and a small pinch of baking soda. Put over the fire to come to a boil. Take up the spinach leaves carefully and lay them on an oiled platter with the top of the leaves down. All must be uniform in size. Spread them with chicken mousse that is light and well seasoned. Roll them. The roll should be about one and a half inch in length and about three inches around.

Lay them on a buttered pan and decorate them with a row of the chicken mousse lengthwise put through a ribbon tube. Put some chopped truffles at each end. Put them in the oven with a tight cover and steam about eight minutes. In the meantime, cut thick slices of tomatoes all even sizes and place them on thin slices of bread. Put them on a buttered baking sheet and sprinkle with pepper and salt. Put them in the oven, time about five minutes. When ready to serve, place one on top of each slice of tomato, forming them in a ring on a platter. Serve with Hollandaise sauce in the center and around. This is a delicious entrée for dinner and luncheon.

Chicken with Pâte de Foie-gras in Pastry à la Allemande

Poulet à la Pâte de Foie-gras en Pâtisserie à l'Allemande

Pick, singe, draw, and wash the chicken well; tie it up and put it in a saucepan with boiling hot water sufficient to cover it, also with onions, carrots, pepper, and salt. Cook until well done and leave in the broth until cold, then cut the breast out and form it in the shape of small cutlets. [If the chicken is young, the dark meat such as the second joint can also be used for this dish.] Put them on a buttered roasting pan and coat them with Allemande sauce flavored with wine if at hand. Decorate with truffles a daisy on each of the fillets; fill in each pastry cup a teaspoon of pâte de foie-gras and put them in the oven on a plate to get hot. When ready to serve arrange them in the form of a ring on a paper doily on a platter and in each put one of the cutlets. Garnish them with a paper frill and with parsley in the center. Serve with a suprême sauce at the sides.

Cutlets of Chicken with Pâte de Foie-gras à la Rimini

Côtelettes de Poulet, Pâte de Foie-gras à la Rimini

Take a large young chicken that has been well cooked and left in the juice until cold; cut out the breast, slice, and form it in the shape of a small half egg; put them on a buttered pan, coat them with pâte de foie-gras. Press a small jar of pâte de foie-gras through a fine strainer, mix it with a cup of chicken mousse; stick it full with small, even-sized pointed truffles in the form of a hedgehog with some chicken broth in the pan; cook it in the oven for six minutes covered. Glaze with brown glaze. In the meantime, cut slices of bread the size of the fillet and spread it heavily with pâte de foie-gras or mocha pâte, then put it in the oven to heat, time about six minutes. Arrange the spread bread in the form of a ring on a platter and put on top of each one of the fillets.

Garnish with a paper frill in each and fill in the center with string beans and serve with it a white truffle sauce at the sides. Served as an entrée.

Chicken Farce Cutlet à la Antoinetta

Côtelette de Poulet à l'Antoinette

Add to two cups of chicken mousse one cup of fine bread crumbs [not dried bread], add the grated bread to the mousse, then form it in cutlets on a buttered pan. Decorate all around with chicken mousse and a dot in the center with a diamond of truffles. Put a half cup of chicken broth in the pan and put into the oven to cook with a tight cover for about eight minutes. Arrange them in the form of a ring on a platter and serve with green peas in the center and with a Hollandaise sauce at the sides. Garnish with a paper frill in each.

Chicken in Galantine with Asparagus à la Ericsson Hammond

Galatine de Poulet aux Asperges à la Ericsson Hammond

Singe, wash, and clean the chicken well, cook it until tender in hot water sufficient to cover it, pepper, salt, onions, and carrots and leave it in the juice until cold. Make an aspic from the broth the chicken has cooked in and flavor it with some tomato juice. Glaze an oblong mould with the aspic and decorate the bottom of the mould with whipped cream and truffles and all around the sides of the mould decorate with asparagus and in between each asparagus put a strip of Spanish pepper. Slice the chicken in thin slices and put it in the mould, one piece resting on top of the other. Fill it with aspic the height of the chicken; chop the rest of the chicken and also some asparagus and mix it together. Put it in a saucepan and add to one cup of the mixture three spoons of dissolved Cox's gelatine, three spoons of whipped cream; fill the mould, and all around the edges between the chicken and the asparagus fill with aspic. Leave on ice until ready to serve, then turn out and decorate all around with lettuce and tomato. Garnish with parsley. Serve as a salad or as a cold dish with Aurorian sauce.

Cutlet of Wild Duck in Pastry à la Barnégat

Côtelette de Canard sauvage en Pâtisserie à la Barnégat

When the breast of the duck has been used the previous day and the dark meat is left, this makes a beautiful entrée for lunch or dinner. Cut off together the second joint and leg and with all the other bones put them in a saucepan with sufficient water to cover them, pepper, salt, onions, carrots, and one cup of red wine if

such is at hand. Let it stew until nice and tender, time according to the age of the duck. Leave in the juice until cold and when cold take out, remove the skin and the bone from the second joint, leaving the leg bone in for the frill; leave it on a broiler to drain. Roll out puff paste very thin and cut pieces of it; roll it around the meat of duck; fasten it together with yolks of eggs, leaving the bone showing out from the pastry, shaping it in the form of a cutlet. Put it on a buttered pan in the oven to bake until the pastry is baked and brown; when baked brush them over with yolks of eggs that have been mixed with a little milk. Arrange them according to the number of the cutlets in a row or a ring, and garnish with Macédoine vegetables around or in the center. Serve with hot currant jelly sauce [see recipe on page 314 in my large book, "The Swedish, French, American Cook Book"].

Squabs in Pastry à la Barnégat

Pigeonneaux en Pâtisserie à la Barnégat

For Six Persons

Take four squabs; pick, clean, singe, and wash them well; open them in the back, removing the inside [take care of the liver and heart]; cut them in two lengthwise. Wash and wipe them with a clean linen cloth; bone them, leaving the leg bone in for the frill; rinse them in cold water and wipe them again on the cloth; spread them out on a roasting pan and stuff. Turn them over with the skin part up, forming them in the shape of a cutlet; sprinkle them with pepper, salt, and put a little broth in the pan; cook them in the oven for about twenty minutes well covered, basting them a few times during the time of their cooking. When they are cooked put them in a saucepan; cover them with the juice from the pan and some more broth; if sherry wine is at hand, a couple of tablespoonfuls will improve the flavor immensely. Leave them until they get cold and when ready to use put them on a broiler to drain; roll puff paste out very thin; cut it in pieces, one for each, and roll it around, fasten it together with little yolks of eggs. Place them on a baking sheet and put them in the oven to bake for about ten to fifteen minutes until the pastry is brown and well baked. When ready to serve place them on a hot platter, one resting on the other; put a paper frill on the bone. Serve with green peas around them and with hot currant jelly sauce. This is a beautiful luncheon dish.

STUFFING. Remove the gall from the liver; put the liver in a frying pan with some butter and fry it well, not letting it get hard; put it through the machine with one cup of sausage meat; add to it three tablespoonfuls of bread crumbs. Put it in a bowl; add yolks of



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CHICKEN IN GALANTINE WITH ASPARAGUS À LA
ERICSSON HAMMOND



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CUTLET OF SWEETBREAD À LA THEODORIA

two eggs and a spoon of wine if at hand; pepper, salt, and then beat well.

Squabs in Ramequin Cups à la Axel

Pigeonneaux en Moules à Raméquin à l'Axel

When squabs or pigeons are left over from the previous meal they can be made into a beautiful dish. If whole cut them in halves; put them in sufficient stock to cover them; pepper and salt to taste, onions, carrots, and let them cook until they are very tender. Leave in the juice until cold and then take away the bone from the breast part of the bird, leaving the leg bone in, forming it in the shape of a cutlet. Make a rich gravy from the stock the birds have cooked in, strain it, put a cup and a half of the stock on the stove, dissolve two tablespoons of flour with a half cup of water; strain this to the gravy and color it with some kitchen bouquet or beef extract; flavor it with some Madeira or sherry wine if such is at hand. Cut a half pound of mushrooms in small dices; add it to the gravy and let it simmer for about ten minutes; skim it during the time it is cooking. Put the cutlets into the ramequin cups with the leg bone up for a frill; the cutlet can be about one inch higher than the cup. Fill it with the mushrooms and put in a pan with some water and let cook in the oven for about ten minutes. Arrange the cups on a platter, garnish them with a paper frill on each and in the center with a bunch of parsley. Served as a dinner or luncheon entrée. Left-over chicken or other birds can be used in the same way.

Pigeons with Rice à la Ericsson Hammond

Pigeons au Riz à l'Ericsson Hammond

Take one pigeon for each person; singe and wash them well; open them and remove the inside; take care of the liver; wash them again and tie them up round and plump. Put them in an iron pot with some butter, onions, carrots, and some baking fat; brown them on top of the stove until they are evenly brown around [take care that the onions and carrots do not burn]. Take out of the pan and put into the pan a full spoon of flour and mix; add to it four cups of hot water, half cup of sherry or Madeira wine if such is at hand, if not use one cup of tomato juice; put the pigeons into this gravy and let them cook from two and a half to three hours well covered on a low fire; turn them a few times during the time of cooking to prevent them from sticking to the pan. When they are cooked, take them up, put them on a broiler, and glaze them with a brown glaze; put them in the oven until the platter

is ready to dish them upon. Turn the mould of rice out in the center of the platter and arrange the birds all around with the leg bones out and the head part of the squab in toward the rice; skim the fat away from the gravy the pigeons have cooked in; strain it through a fine strainer and pour some of it on the platter between the squabs, and in between each squab in the sauce put about four or five small white onions and two marbles of carrots. [These vegetables have been prepared and cooked during the time the pigeons have cooked, and well seasoned with butter, pepper, and salt.] Decorate the pigeons with a paper frill on the legs, garnish with parsley, and serve as a main dish for lunch or dinner. Mushrooms can be used in place of the vegetables.

HOW TO COOK THE RICE. Put a cup and a half of rice in the pan on the stove; scald it about two or three times in boiling hot water; add to it three cups of water, a teaspoon of salt, and leave on the stove to simmer very slowly for about an hour [do not stir it during the time of cooking]. When it has absorbed all the water, add to it a small cup of boiling hot milk [do not stir it]; leave it over the fire for about twenty to twenty-five minutes longer. Turn out in a fancy high timbale cup [if such is at hand] and leave it until it begins to get cold, then turn it out on a buttered plate, cover it, and put it in the oven until hot, time about ten minutes. Lift it carefully in the center of the platter and decorate on the top a border of dots according to taste with cream sauce colored with the orange coloring.

Lamb à la Casserole

Agneau à la Casserole

When a leg of lamb has been used for a previous dinner, this is a nice way of fixing it over if it is not wanted for cold meat. Cut the lamb in thick slices, supply one slice for each portion; put it in a saucepan with water sufficient to cover it, pepper, salt, uncut onions, and large pieces of carrots; let it simmer slowly until it is well done. In the meantime, cut vegetables such as carrots, onions, turnips, green pepper, string beans, tomatoes, and mushrooms in small dices [Macédoine style]; cook the vegetables in separate pans and cook the green vegetables very green. When the lamb is cooked strain one and a half cups of the juice in a saucepan; thicken it with two tablespoonfuls of flour dissolved in a cup of cold stock; strain this to the hot broth and stir it slowly until it comes to a boil; season to taste, if sherry wine is at hand add two spoons of it; color it with kitchen bouquet; add part of the different vegetables to the sauce. Put it in a casserole, trim the slices of meat even size in the shape of a cutlet if possible, if many

slices put one row and then another row opposite the first one with the wide part down and the point of the meat up; glaze them with part of the sauce without vegetables and put in the oven to cook for about fifteen to twenty minutes uncovered. Take out of the oven and decorate it on the top with all the different vegetables, matching the colors according to taste; put a toothpick paper frill in each of the cutlets. Put the casserole on a platter that holds a paper doily, raise the cover against it with a bunch of parsley at the side. Serve as an entrée or as a main course for lunch or dinner.

Lamb Chops in Ramequin Cups à la Européenne

Côtelettes d'Agneau en moules à ramèquin à l'Européenne

Select even-sized thick lamb chops; trim them, cut away part of the bone, cut the rib bone off, leaving it about two inches in length from the chop. Put them in stock sufficient to cover them, with onions, carrots, pepper, and salt and let them cook until very tender on a low fire, time about an hour; when they are cooked, strain one cup of the juice from the pan, thicken it with a large tablespoonful of flour dissolved in a half cup of cold broth; color it with kitchen bouquet and season it to taste; add to it two cups of cooked mushrooms cut in small dices. Put a tablespoonful of the mushrooms in each ramequin cup and place one of the cutlets in each; fill them with the rest of the mushrooms; put the cups in a pan of hot water in the oven for about eight minutes. Arrange them in the form of a ring on a platter that holds a paper doily and garnish each chop with a paper frill and in the center with parsley. Roast lamb, dark meat of chicken, and any kind of other meat can be used up in similar way in place of lamb chops.

Lamb à la Navarin

Agneau à la Navarin

Secure a piece of the leg, quantity according to the number of people to be served; trim it well free from fat and cut it in large square pieces, size about five inches around. Wash it in cold water and put it in a jar; to three pounds put a cup and a half of tomato juice and about a half cup of sherry wine if such is at hand. Leave the meat to soak in this for about three hours, and when ready to cook take it from the juice; place it on a broiler to drain. Put two large tablespoons of butter in a frying pan on the stove; lay the meat in the butter, tossing it around [take care that it does not get dry or burned]. When it gets even golden brown color all around put it in a stewing pot and add the liquid that meat has

been pickled in; if three pounds add to it two quarts of boiling hot water, three whole onions that first have been peeled, a carrot cut in large pieces, pepper and salt to taste. Let it come to a boil, then simmer slowly until it is cooked and tender, time according to the age of the lamb. When it is cooked remove the onions and carrots, dissolve two tablespoonfuls of flour in a cup of water; strain this to the meat; shake the pan so it will be smooth and free from lumps; color it a trifle with some kitchen bouquet, the shade of it must be dark amber. [It must not be thick and gluey; the gravy should be simmery and glossy.] When it is prepared and ready to serve, dish it up on a platter, and all around garnish the dish with small cooked white onions. This dish is served as a main course for lunch or dinner. Mutton may be used in place of lamb.

HOW TO COOK THE ONIONS. Peel onions all even size; put them in water with a little salt and cook quickly until done. When done put the onions in a frying pan with some butter and add a little beef extract; shake the pan over the fire until the onions are evenly light brown.

Boned Stuffed Leg of Lamb à la Ericsson Hammond

Gigot désossé farci à l'Ericsson Hammond

Secure a small young leg of lamb; remove the bone, wash it, and put it in sufficient hot water to cover it, onions, pepper, salt, carrots, and let it cook until it is tender. Leave in the juice until it begins to cool, then put it in a press and press it. In the meantime prepare a thick heavy chicken forcemeat; add to three cups of the forcemeat one cup of finely cooked mashed onions and three tablespoonfuls of grated cheese; cover the meat with this mousse; make it evenly smooth. Put it in the oven to bake well, covered, until the lamb is hot through; glaze it with a brown glaze. Place it on a platter and garnish all around with asparagus tips, green peas, or string beans. This is served with a rich brown mushroom sauce as a joint for dinner.

Cutlet of Smoked Tongue au Gratin

Côtelette de Langue fumée au Gratin

Put a smoked tongue in cold water over the fire and let it come to a boil; reduce the fire and let it cook very slowly from three to three and a half hours. When cooked leave in the juice until it begins to get cold; then skin the tongue and cut it in thick slices on a bias starting at the head part of the tongue. A large tongue ought to make ten good cutlets; trim them around and make them all in uniform size. In the meantime, put a cup and a half of rice



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ALMOND SAVARIN À LA EUGENIE



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BONED STUFFED CHICKEN À LA GIMO

on the stove after it has been well scalded three times with hot water; add to it four cups of water with some salt and let it cook very slowly without stirring it until it is cooked and has absorbed all the water, then add to it one cup of boiling hot milk; season it with pepper and salt; add a half cup of grated American cheese. Fill it in a low glass casserole plate sufficiently large to hold the rice and the tongue; make a space in the center across; put the cutlets of tongue resting on top of one another across the plate with the wide part of the cutlet down and the point up. Glaze with a little brown glaze on the tongue which shows above the rice and sprinkle the rice heavily with cheese; put in the oven and bake until the rice gets thoroughly hot through and commences to get brown on the top, then lift it on a platter that holds a paper doily. At the sides of the dish put a bunch of parsley and garnish each cutlet with a toothpick paper frill. Serve as an entrée with a suprême sauce.

Stuffed Green Peppers with Tongue à la New York

Piments farcis de Langue à la New-York

Select even-sized round green peppers, cut them in halves, scoop out, and fill; sprinkle them with bread crumbs on the top and put a piece of butter on each. Put them on a buttered baking pan in the oven to bake, time for about ten to fifteen minutes, according to the heat of the oven. When they are ready arrange them in the form of a ring on a platter and serve all around them a rich suprême sauce. If wanted the sauce can also be served in a sauceboat at the side. Serve as an entrée or luncheon dish.

FILLING. Take one cup of ground tongue; add to it two tablespoonfuls of bread crumbs and two tablespoonfuls of cream sauce; mix well and flavor with pepper and salt. Ham can be used in place of tongue.

Sugar-cured Ham à la Walde

Jambon Salé à la Walde

Select a well sugar-cured ham and put it in water overnight to soak, then put it in the stove in sufficient water to cover it and let it simmer from four to five hours very slowly. When the bone commences to loosen, the ham is cooked; leave it in the broth until it is cold, then take it up, remove the skin, and trim it neatly; put it in a roasting pan with some of the juice from the ham, some cider, champagne, or white wine if at hand; sprinkle it with some granulated sugar and put it in the oven to brown, occasionally basting it with the juice from the pan, the oftener this ham is

basted the nicer it is. Cook until evenly brown and then take out of the oven and keep basting it until it begins to get cold [see recipe of Ham Aspic]. Carve eight thin slices from the center of the ham, then carve the rest of the ham straight down as much as wanted; scatter the slices so the ham looks as though it wasn't cut. Arrange the eight slices of ham in the form of a rose close to the center and the wider at the end, and in the center of it put some aspic and a large half truffles. Garnish with mayonnaise timbales of spinach around and with chopped aspic and parsley. Put a frill on the ham bone. This is a pretty way of serving a ham for a cold supper or luncheon.

Smoked Ham on Rice au Gratin

Jambon fumé sur Riz au Gratin

When cooked smoked ham is left over from a previous meal this makes a beautiful dish. Slice the ham in medium thin slices and form them in the shape of a cutlet; put them in a buttered pan with some stock with a tight cover; heat them in the oven when ready to use. Cook rice well; mix it with grated American cheese; season it with pepper and salt; put it in a shallow glass casserole plate; sprinkle it heavily with cheese; put some butter on the top. Bake it in the oven until brown, time about twenty minutes. When ready to serve arrange the ham on the rice in form of a ring, one resting on top of the other; put a toothpick paper frill in each of the ham cutlets. Cut out the rice from the center of the dish and fill it with a suprême sauce flavored with sherry if such is at hand. This is a lovely luncheon or supper dish. Chicken, lamb, or rolled slices of tongue can be used in place of ham.

Vegetables

Stuffed Mushrooms à la Perigord

Champignons farcis à la Périgord

Select one pound of even-sized fresh mushrooms; peel and cut away the stem; take one mushroom out for each portion, also peel the stems; put them and the rest of the mushrooms in a cup and a half of water with two spoons of sherry if such is at hand, pepper, salt, and cook them for about fifteen minutes. Take the stems out of the juice and chop them very fine; add to them three table-spoonfuls bread crumbs, one tablespoon of thick cream sauce, pepper and salt to taste. Mount this inside of the mushrooms in the form of a pyramid that first must be sprinkled with pepper and salt; put these mushrooms on a broiler and broil them for about twelve minutes covered, then put them on a pan and cover them with the Perigord sauce made from part of the juice the stems have cooked in [see recipe Perigord Sauce on page 313 in my large book, "The Swedish, French, American Cook Book"]. Put into the oven uncovered for about four minutes. In the meantime, make small pieces of toast, butter them, and place them in the form of a ring on a platter; put a mushroom on each piece of toast and decorate them with a thick cream sauce in circles. Serve with a rich cream mushroom sauce in the middle and around the platter with the rest of the mushrooms cut up in pieces. Serve as an entrée. Garnish with parsley.

Mushrooms in Tomatoes à la Walde

Champignons en Tomates à la Walde

Secure even-sized tomatoes, one for two portions, also one pound of mushrooms. Put the tomatoes in hot water for a second and remove the skin; peel the mushrooms, leaving the stems in the small, even-sized ones for decoration. Rinse them and put them into two cups of water with pepper, salt, and two spoons of sherry if such is at hand; let them cook for about fifteen minutes. When ready to use pick out the even-sized mushrooms with stems; put them on a broiler and glaze them with a thick Allemande sauce [cream sauce]. Put them in the oven to get hot, but the stems and part of the other mushrooms chop fine, leaving part of the

mushrooms for the sauce; cut them in dices. Make a thick mushroom sauce; add about two spoons of the chopped mushrooms; add the rest of the mushrooms, cut in dices, to the sauce; leave on the fire to get hot until ready to serve. Cut the tomatoes across in two; scoop them out a trifle for the filling; sprinkle them with finely chopped parsley. Fill them with the chopped mushrooms, then put them on a buttered pan in the oven, covered, to get thoroughly hot through, but do not cook too long as the tomatoes may break. In the meantime, make round slices of toast; put on each toast a hot thin slice of tomato and arrange them in the form of a ring on a hot plate, then place the stuffed tomatoes on top, and on top of each tomato place one of the glazed mushrooms that have first been put in the oven to become hot with the stem in to the center. Put a large diamond of truffle in the center of each mushroom; add about a cup of cream to the mushroom sauce, shake the pan over the fire for a second so it gets hot after the cream is put in. Pour the sauce in the center and all around. This is a beautiful entrée for lunch or dinner.

Spinach with Potatoes au Gratin

Épinards aux Pommes au Gratin

One pound of spinach, four good-sized potatoes, two onions, a quarter of a pound of American cheese, and two cups of cream sauce.

HOW TO MAKE IT. Wash the spinach well and put it on the stove with some water, a pinch of baking soda, and two tablespoons of salt; let it come to a boil, then pick out the largest leaves, one for each portion; the rest of the spinach press out and put it through the meat grinder twice with one onion. Cook the potatoes and mash them; add half of the ground spinach to the mashed potatoes, also one egg, and beat it until nice and creamy; put a tablespoon of it on each spinach leaf and roll. Put the cheese sauce in a shallow casserole dish, place the spinach rolls on top, meeting in the center; sprinkle it with American cheese. Put it in the oven and bake from ten to fifteen minutes; then take out and put the rest of the spinach in the center of it; decorate with slices of hard-boiled egg on the top of the spinach and around. Serve as an entrée for luncheon or dinner.

Timbale of Spinach with Mayonnaise à la Mathilda

Timbales d'Épinards, Mayonnaise à la Mathilde

For six timbales take two cups of green cooked spinach that has been put through a meat machine about three times; put this finely

ground spinach in a saucepan with five spoons of dissolved Cox's gelatine, cayenne pepper, and salt; stir until it commences to stiffen; add four tablespoons of mayonnaise dressing and three tablespoons of whipped cream. Fill the timbale cups that first have been glazed and decorate at the bottom of the cups with a daisy from cooked whites of eggs or red cooked carrots; if carrots, make the center of the daisy with truffle, and if white, make the center with lemon peel. Glaze on top of the decoration and decorate all around the mould on a bias with strips of Spanish pepper and white of eggs; put the spinach in a paper bag and fill. When cold dip in warm water and turn out on slices of tomatoes and arrange them on a platter in the form of a ring with Aurorian sauce in the center. These timbales can also be served around cold tongue and ham dishes, also for foundations and for a second filling of cold dishes.

Mousse of Peas à la Brita

Mousse de Petits Pois à la Brita

Mash well-cooked green peas through the strainer; measure it by the cup; to each cup put two tablespoonfuls of cream sauce, whites of two eggs and yolk of one, two tablespoonfuls of cream, pepper and salt to taste; beat it until it is well mixed and smooth. Butter timbale cups or a ring mould with good butter; line the bottom of the form with finely chopped pimentos; fill the mousse on the top. Cook in hot water in the oven uncovered until set, time about twenty minutes. When ready, turn out on a platter; if a ring, serve with suprême sauce in the center, and if timbales with the sauce all around. This dish is served as an entrée.

Mousse of Carrots à la Ericsson Hammond

Mousse de Carottes à l'Ericsson Hammond

For Eight Persons

Three cups of cooked carrots. Five spoons of thick cold cream sauce. Three eggs, pepper and salt. Three spoons of cream.

HOW TO MAKE IT. Scrape the carrots and cut them in pieces. Cook them well. Take the outsides of the carrots if they are soft and light inside. Press them through a fine strainer. Leave stand until cold. In the meantime, make a thick cream sauce. Add to the carrots the cream sauce, beat well. Season with pepper and salt. Add gradually the eggs, one at a time. Fill a ring mould that has been well coated with butter and decorate with cooked white of eggs and truffles. Put the form in hot water and cook in the oven uncovered from fifteen to twenty-five minutes. A buttered paper can be put over the mousse during the time of

cooking it. When ready to serve, turn out on a warm platter. Serve with suprême sauce or creamed chicken or sweetbread in the center. This is a delicious entrée for dinner or luncheon.

Stuffed Baked Egg Plant à la Geneva

Aubergines farcies au four à la Genève

Secure a large fresh egg plant; cut it a trifle underneath so it can lie steady on the side, then cut a slice from the top; scoop it out carefully, leaving a thickness at the skin of about an inch. Chop the part that is scooped out and mix it with two to three cups of chopped cold meat [according to the size of the egg plant]; season it with pepper and salt and add to each cup of meat one tablespoon of bread crumbs and a half egg. Fill the egg plant; sprinkle it with bread crumbs and put a piece of butter on the top; bake in the oven from twenty-five to thirty minutes uncovered, and when ready to serve place it on a platter and serve all around it a suprême sauce. This can be served as a luncheon dish.

Stuffed Egg Plant with Chicken and Mushrooms à la Roosevelt

Aubergines farcies, Poulet aux Champignons à la Roosevelt

Secure a large fresh egg plant; cut it a trifle underneath so it can lie steady on the side, then cut a slice from the top; scoop it out with a potato scooper the size of marbles, leaving about an inch of the egg plant with the skin; sprinkle some pepper and salt in the egg plant. Put it in a pan with a little water, covered, and cook in the oven for about twelve minutes to become hot, then fill; sprinkle it with chopped parsley on the top and if wanted before serving tie a ribbon at the stem of the egg plant to match the decoration of the table. In the meantime, dip the little scooped-out egg plants in eggs, then in bread crumbs, put them in a frying basket and dip them in boiling hot Mazola oil until they brown and are cooked through, time about four minutes; sprinkle them with pepper and salt. Put the filled egg plant in the center of the platter and all around serve with the fried balls. Garnish with parsley and serve as an entrée.

FILLING. Cut chicken in dices that has been cooked and left in the juice until cold; also cut the same way the same quantity of cooked mushrooms, put it on a plate; sprinkle it with pepper and salt and with a cover heat it in the oven for about ten minutes. Make a suprême sauce; add the chicken and mushrooms to it; shake the pan until it is well mixed, then add about four spoons of cream.

Braised Lettuce à la Anglaise*Laitue braisée à l'Anglaise*

Take a close head of lettuce; wash it well, cut it in four, leaving the leaves fastened together at the root; dip them in boiling hot water with a speck of baking soda and salt which will bring the green out, then put them in boiling hot stock and cook for about five minutes. Put them on a buttered baking pan; put some of the stock in the pan with some butter and braise them several times during the time of cooking in the oven for about ten minutes. In the meantime, thicken a cup of strong bouillon with one tablespoonful of cornstarch dissolved in a half cup of cold stock, color it with kitchen bouquet and flavor it with the juice from a half lemon. Glaze the lettuce, leave it for another three to four minutes in the oven. Arrange on a platter and strain the sauce around it. Rice with cheese between each piece of lettuce makes a very good and attractive dish and is then called Braised Lettuce with Rice à l'Anglaise.

Mousse of Beef à la Ericsson Hammond*Mousse dé Bœuf à la Ericsson Hammond*

[See recipe Chicken Mousse on page 196 in my large book, "The Swedish, French, American Cook Book."] When cooked turn out and serve in the center with a rich suprême or mushroom sauce. This is an entrée for lunch or dinner. It can also be made into timbales filled with chicken livers, sweetbreads, etc.

Asparagus with Hollandaise Sauce à la Ernest*Asperges, Sauce hollandaise à l'Ernest*

Cook green fresh asparagus in water with some salt and a pinch of baking soda for about eighteen to twenty minutes; take it up from the pan; put it on a platter; sprinkle with cold water to keep the color; cut them in about four inches in length. Put four to five stalks together; decorate them with three bands of finely cut Spanish pepper on a bias; put them in the oven to heat with a little butter on the top and a tight cover for about ten minutes; also cut thick slices of tomatoes, one for each; sprinkle them with pepper and salt. Put them in the oven to get hot; make a rich Hollandaise sauce; when hot place the tomatoes on a platter in the form of a ring and on top of each arrange the asparagus with the tips out and the stems in. Fill the center and all around with the Hollandaise sauce; garnish and sprinkle with parsley in

the center. This is served as an entrée. It also makes a beautiful dish by serving creamy chicken or sweetbreads in the center.

Mould of Rice à la Carolina

Moules de Riz à la Carolina

Take one cup of rice, two and a half cups of water, one cup of hot milk, six tablespoons of grated Parmesan cheese, one tablespoon of butter, and pepper and salt to taste.

HOW TO MAKE IT. Put the rice in a saucepan on the stove with hot water; stir it rapidly all the time until it comes to a boil. Drain the water, and repeat this in hot water twice more. After that put the saucepan on the stove with a cup and a half of hot water; add a teaspoon of salt and leave on a very low fire; cook about an hour. When the rice commences to get dry, add the cup of hot milk, also four tablespoons of Parmesan cheese and the butter. When the rice is well cooked and soft, stir it carefully with a fork; put it up in a well-buttered fancy mould in the shape of a pyramid if at hand. Leave stand until it gets cold; when it is cold dip it in hot water, turn it out on a buttered baking sheet. Glaze it with a thin brown hot glaze and sprinkle it heavy with Parmesan cheese. Put it into the oven, time about ten minutes, until it is hot through; serve in the middle of the platter with fillets of chicken, squabs, ducks, pheasants, or birds of any kind. Garnish with water cress and serve with the currant jelly and Bordelaise sauce. See my large book, How to Make Bordelaise Sauce.

Mushroom Mousse with Rice à la Gimo

Mousse de Champignons au Riz à la Gimo

For Six Persons

Take one pound of mushrooms, one cup of rice, one cup of milk, two cups of water, a tablespoon of butter, sherry wine for flavoring if at hand, some chopped parsley, pepper and salt, and some truffles for decoration.

HOW TO MAKE IT. Peel the mushrooms, put them in two cups of water, pepper and salt, and some sherry wine if at hand. Let them cook for about fifteen minutes; leave in the juice until cold. Take six of the best mushrooms and put them on a buttered pan, cover them with the Périgord sauce. Decorate a small strip all around the mushrooms with cream sauce and a dot in the center with the round piece of truffles. The rest of the mushrooms and stems chop very fine. Scald the rice well, put it over a low fire with three cups of the juice that the mushrooms have been

cooked in. Let cook until it has absorbed the water; put a half cup of hot milk in part of it and put the chopped mushrooms in the other half; let both cook slowly for about fifteen minutes. Keep covered. Dish up the rice that has the milk on a pie plate for a foundation, the other part put in small ring forms that have first been well buttered; leave stand until cold. When cold and ready to serve, put the foundation as well as the small rings in hot water in the oven uncovered to get hot for about five minutes. Turn the foundation out on a platter, garnish with chopped parsley. Arrange the little rings of mushroom mousse on top of the foundation, decorate them with strips of tomato glaze, put through a small paper tube, and in the center of each ring put one of those glazed Périgord mushrooms that have first been put in the oven for about four minutes to get hot, and in the center of this serve a rich suprême sauce. Hominy can be used in place of rice.

The mushroom peelings must be cooked similar to the mushrooms to provide sufficient juice for the Périgord sauce and the rice.

HOW TO COOK WILD RICE

Take two cups of the wild rice; wash it well, then put it in hot water and beat it for about two minutes; pour off this dark water and repeat this from three to four times; put two cups of cold water to each cup of rice. Put it on a low fire and let it simmer very slowly until the rice swells and absorbs all the water; add a cup of very strong rich broth, a large spoon of butter, pepper and salt; let it simmer again until it becomes dry; season it to taste. This rice is served as vegetable with different kinds of hot meat and poultry.

Wild Rice Cake

Gâteau au Riz sauvage

[See above recipe How to Cook Wild Rice.] When it is cooked until dry in the water instead of broth, add a cup of boiling hot milk and cook until dry; then measure it by the cup and add to each cup while hot two tablespoonfuls of hot cream sauce, pepper and salt to taste. Take tablespoonfuls of the rice and put on a platter; when it gets cold form it in shapes of round cakes; dip it in egg and fry in hot Mazola oil until golden brown on both sides. Serve as a vegetable or as a breakfast dish with sugar and cream.

Sweet Potato Croquettes with Marshmallow à la Beverly

Croquettes de Patates aux Guimauves à la Beverly

Cook three good-sized sweet potatoes; put them in cold water with some salt and when they are cooked remove the skin and put

them through the potato ricer; beat them until creamy, adding a spoon of butter, pepper and salt. Form them in the shape of pyramids about two and a half inches in height, press the center of each pyramid about a half inch in depth and the width of a thimble. Put them on a buttered baking sheet and cover with Périgord sauce. In the meantime, make some thick marshmallow and put a teaspoonful of it on each of the croquettes. Arrange them in a vegetable dish on top of a paper doily. Serve with any kind of meat for lunch or dinner. This can also be used as garnishing for meat dishes.

Boiled Sweet Potatoes with Marshmallow à la American

Patates bouillies aux Guimauves à l'Américaine

Select even-sized small sweet potatoes; put them in water with some salt with the skin on and cook until they are soft; then remove the skin and cut the potato in form of a pyramid; with a small potato scooper scoop out the top about an inch in depth and the size of a thimble. Put them in a pan with butter and cook them on the fire in butter for about five minutes [do not allow them to get brown]; sprinkle them with finely chopped parsley. Arrange them in a vegetable dish with butter and chopped parsley and fill them with the marshmallow that has been prepared during the time. Garnish with parsley. Serve with any kind of meat dish.

Baked Sweet Potato with Caramel à la Ericsson Hammond

Patates au four au Caramel à l'Ericsson Hammond

Cook sweet potatoes [see above recipe]; when they are cooked and peeled cut them in slices on a bias; put them in a frying pan on the stove with two good spoons of butter and let them cook in the butter for about ten minutes [take care not to allow them to get burned]; sprinkle them with a little pepper and salt. Arrange them in a low glass casserole plate that has been well buttered; cover them with caramel and sprinkle with sugar on top. Put them in a hot oven and let them bake for about ten minutes. Lift them on a platter on top of a paper doily with a bunch of parsley at the plate if there is no casserole ring at hand. Serve as a vegetable with any kind of hot meat.

Frozen Desserts

Vanilla Strawberry Ice Cream à la Winifred

Glace à Vanille aux Fraises à la Winifred

Put a half cup of sugar on the stove with three tablespoons of water and cook it until it ropes. In the meantime, beat the whites of two eggs to a stiff meringue; add the cooked sugar to the whites and stir it on cracked ice until it is smooth. When it is cold flavor it with some vanilla; add to it three cups of rich whipped cream. Glaze individual ice cream moulds in shape of an apple with aspic and line them with the cream; to the half of the cream add a half cup of mashed strawberries (if that does not give it sufficient color add to the shade a little of the fruit coloring). Fill in the center of each form with the strawberry cream, close the forms, put them in the freezer, pack in salt and ice and freeze about three hours. When ready to serve turn them out on a foundation of Five-minute Cakes that have been split and filled with mashed sweetened strawberries. Decorate on each with a strawberry that has been dipped in caramel and in the center put a large rosette of spun sugar as the illustration shows, and in between each on the foundation put a strawberry and a sugar border around.

Mousse in Peach à la Ericsson Hammond

Mousse en Pêches à l'Ericsson Hammond

Take three peaches, peel and cut them in halves, remove the kernels, and put them in a cup and a half of water with a half cup of sugar; cook until tender; if brandy is at hand add two spoons of it which will prevent the fruit from freezing too hard; leave in the juice until cold. In the meantime, glaze individual deep fancy forms with some lemon aspic; put a peach in the bottom of each mould and fill it with the mousse; stand them in the freezer and pack the freezer in ice and salt; freeze for three hours. When ready to use turn out on a platter and glaze with the peach glaze. Place them on sponge cake that is cut out with a round biscuit cutter about a half inch in thickness. Arrange them in the form of a ring on a platter, garnish with a wreath of spun sugar around and with a rosette of spun sugar in the center.

MOUSSE. Whip a half pint of cream; flavor it according to taste; if brandy is at hand use a teaspoon of it, or a teaspoon of vanilla extract, and sweeten it with four tablespoons of sugar.

PEACH GLAZE. Put a cup of juice that the peaches have cooked in in a saucepan, when boiling thicken it with one tablespoon of cornstarch dissolved in a half cup of water and color it a trifle with the orange fruit and red coloring to make it the shade of peach. Stir slowly in ice-water until cold.

Strawberry Glacé à la Mathilda

Fraises glacées à la Mathilde

Select a large box of fresh not too sour strawberries; rinse them, pick out the best of the strawberries for decoration, one for each portion; the rest of them put in a bowl with five tablespoonfuls of powdered sugar, juice of a half lemon, and a glass of Madeira wine or two spoons of brandy if such is at hand, if not substitute with a teaspoonful of lemon extract and a teaspoonful of vanilla. Leave in the ice-box until cold, then press it through a strainer; put it in the freezer and pack in ice; freeze for an hour and a half [during that time stir it with a spoon once or twice]. When it is frozen add to it three cups of sweetened whipped cream [mix it to the glacé, leave the plain glacé show and also the cream in between], pack it in the freezer; put the cover on and let it freeze for about forty minutes. When ready to serve scoop it out with an ice cream scooper; serve it in individual glasses, cups or plates, as desired, and around it put two spoons of strawberry juice and a strawberry on the top. If not wanted individual, turn the whole ice cream out on a platter, cover it with a nest of spun sugar, and all around garnish with the strawberries and some strawberry juice.

Pineapple Ice Cream à la Mabel

Crème glacée à l'Ananas à la Mabel

Take a jar of preserved pineapple, drain the liquid out and put to the cup half a cup of sugar and let it cook until it ropes. Beat the whites of two eggs to a stiff meringue; add the cooked sugar to the whites [be careful not to let it get lumpy, if the sugar is cooked too much it will curdle the white], while beating it add to it about three spoons more of pineapple juice. Stir on ice until cold and when cold add three cups of whipped cream and one cup of cut-up candied pineapple; sweeten to taste as the preserved pineapples are already sweet. Fill in a high ice cream form that has been dipped in cold water; put the cover on and secure the cover with lard or fat of some kind; pack in ice with salt and freeze from three



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(Upper) PINEAPPLE ICE CREAM À LA MABEL
(Lower) FROZEN ALMOND SOUFFLÉ WITH MERINGUE À LA VIOLET

to four hours. When ready to serve cut away the lard and dip the form in hot water, then turn out on a platter. Decorate it with streamers of whipped cream that is sweetened and mixed with some powdered chocolate and with a cherry in the center; on the top and all around garnish with small sand tarts filled with shredded pineapple, and around them decorate with whipped cream through a fancy tube. In the center put a silver bead and in between each sand tart put a maraschino cherry.

Frozen Almond Soufflé with Meringues à la Violet

Soufflé d'Amandes gelées aux Meringues à la Violette

Put a cup of milk on the stove; add to it three tablespoonfuls of chopped almond paste, three tablespoonfuls of sugar; thicken it with a tablespoon of cornstarch dissolved in a half cup of milk; add to it the yolks of two eggs that have been stirred to a soufflé with three spoons of sugar; stir carefully; let it come to a boil, flavor it with a teaspoonful of vanilla. Put it in a bowl on ice to get cold and when cold add to it three cups of whipped cream and the whites of two eggs beaten to a meringue. Fill in a fluted mould that has first been glazed with aspic and a border of chopped maraschino cherry put at the bottom; pack in ice and salt and freeze for about three hours, then dip in warm water and turn out on a platter. In the center of the soufflé fill frozen whipped cream; sprinkle it on the top with chopped maraschino cherries and all around garnish with round meringues with a stem of angelica [the angelica must be put on before the meringue is baked and the meringues filled with whipped cream]. Put a border of whipped cream around between the meringue and the soufflé as the illustration shows.

Frozen Rice Soufflé à la Walde

Soufflé de Riz gelée à la Walde

For Eight Persons

One half cup of rice. Three tablespoons of Sultana raisins. One half cup of sugar. One and one half cup of water and one cup of boiling milk and one cup of whipped cream. Whites of two eggs. A tiny pinch of salt and a teaspoon of vanilla.

HOW TO MAKE IT. Take a half cup of rice and put in a saucepan with scalding hot water and whisk it. Pour the water off. Repeat this three times until the rice becomes very white. Put to that one and a half cups of water with a tiny pinch of salt. Let cook on a very slow fire for thirty to forty minutes. Add to it one cup of boiling hot milk and the sugar. Let simmer for an-

other fifteen minutes until the rice becomes dry and very thick. Wash three tablespoons of Sultana raisins. Add them to the hot rice and let stand on the fire until the raisins become soft, time about five to ten minutes. Put this saucepan of rice in a bowl of chopped ice. Stir it slowly so as not to break the raisins, flavor it with vanilla. When it gets cold, add to it two cups of whipped cream and the whites of two eggs beaten to meringue. Sweeten with two spoons of sugar. Fill a mellon mould that has been first dipped in cold water. Put butter or lard around the cover so that no salt or water will get into the soufflé. Pack in ice and salt and let freeze from three to four hours. When ready to serve, remove the lard or butter. Dip the mould in warm water, turn out on a cold platter. Serve with fruit sauce. Garnish with spoons of whipped cream.

Mountain House with Strawberry Ice Cream à la Ericsson Hammond

"Mountain House," Crème glacée aux Fraises à l'Ericsson Hammond

Make a meringue [see Meringue Border à la Ericsson Hammond]. Clip four pieces of paper, size wanted for the house, two sides and two ends; cut the top of the ends in a pyramid shape; form the roof, then make two pieces of paper to cover the roof, the length of the side of the house and the height of the pyramid. Oil the pieces of paper and spread them with a half-inch thickness of meringues, also make a small window at the end of the pyramid and two down below, then two at the back of the house and one at each side of the door as when it gets filled with the ice cream the windows will show. Put them in the oven to dry [be careful not to bake as then they will puff and break] and when they begin to dry and hold together, remove the paper, leave on a baking sheet until it is hard, then put the walls together with some meringue and leave until it gets hard; put meringue in a paper bag that holds a fancy tube and decorate the house as around the windows, corners, and roof, according to taste. When ready to serve lift it on a platter and fill it with strawberry ice cream in the form of a roof so as to form the roof of the house; put both sides of the roof together and decorate with little meringues on top to form the chimney and also with meringues for a stoop. Garnish around with fresh strawberries and spun sugar.

Brick Ice Cream with Raspberry Ice à la Favorita

Tablette de Crème glacée aux Framboises à la Favorite

Make a French ice cream from one pint of heavy cream; add one pint of milk, sweeten it with a small cup of sugar; put it in the



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(Upper) MERINGUE BORDER WITH FLOWERS À LA
ERICSSON HAMMOND

(Lower) MERINGUE BORDER À LA ERICSSON HAMMOND

freezer and add to it two unbeaten whites of eggs. Pack it in ice and salt and freeze it slowly until it gets hard, then open the freezer; divide the ice cream in four. Put the brick form on chopped ice and put a layer at the bottom of it with raspberry ice; put one part of the ice cream in a saucepan, flavor it with vanilla; fill this vanilla ice cream on top of the raspberry ice cream about three-quarters inch in thickness, then put another part of the ice cream in a saucepan, color it pink and flavor it with strawberry; put the same thickness layer of this on top of the vanilla ice cream; take the third part of the ice cream, flavor and color it with orange and put that on top of the strawberry; the last part of the ice cream flavor with about two teaspoonfuls of dissolved chocolate and put that on top of the orange. Pistachio or other flavors can be used in place of those mentioned. Pack it in salt and ice and freeze until ready to serve, then turn out on a platter and slice it in about one-inch thick slices across. Garnish it with spun sugar and serve with fancy cakes.

RASPBERRY ICE. To two cups of the raspberry syrup add two cups of water, color it a trifle with the fruit coloring; flavor it with the juice of a lemon and a spoon of brandy if such is at hand. Put it in a freezer, pack in ice and salt; let it freeze from one to two hours [do not stir it]. During the time of freezing take the cover off and with a spoon stir it around twice.

Meringue Border à la Ericsson Hammond

Bordure de Meringue à l'Ericsson Hammond

Beat the whites of four eggs to a stiff meringue [be careful not to beat it too little or too much; if too much it will curdle and not take the sugar smoothly, if it is whipped too little the mixture will become thin]. Sift the sugar about three times and add it to the whites, stirring it in very gently. Oil a form with Mazola oil, size wanted, and spread it about a half inch in thickness around; put it on top of a board in a slow oven to bake and dry [be careful not to have the oven hot as then it would puff]. Take it out and leave it until it commences to get cold, lift it carefully from the mould on a baking sheet and put the rest of the meringue in a paper bag that holds a fancy tube. Decorate with the meringue little roses around, making them all the same size and as even as possible, also make four rings of meringues for handles if so wanted. Make a small space in the meringue opposite the other for the handles [see illustration]; put into the same warm oven to bake and dry [be careful not to brown it]. Take it out and with little meringues fasten the little ring meringues in the space made for them. This meringue border is used for around ice creams and puddings.

Meringue Border with Flowers à la Ericsson Hammond

Bordure de Meringue aux Roses à la Ericsson Hammond

This border is made the same way as the above recipe Meringue Border à la Ericsson Hammond with the only difference that when the border is baked and ready, decorate it on the top with pink roses of almond paste as the illustration shows.

ALMOND ROSES. Make a dough from almond paste with a quarter pound of paste, two tablespoonfuls of confectionery sugar. Work it to a smooth paste; add about two drops of lemon juice, color it pink with the red fruit coloring. It would be necessary to have a lesson in how to make the almond roses.

Candy Basket à la Ericsson Hammond

Corbeilles de Sucrierie à la Ericsson Hammond

Put three cups of granulated sugar on the stove with one and a half cups of water and a tiny pinch of cream of tartar; let it cook until it becomes an amber color. (During the time of cooking take care of the pan around the edges so the sugar does not stick as it is boiling down.) When the sugar becomes brittle when tried in ice-water take it off the fire; rub a table with Mazola oil and pour out sufficient of it to form a basket according to the size wanted. Form it over a dish that has been oiled with Mazola; take it off; make a handle, fasten it to the basket and decorate it all around with small pink roses of almonds; tie in the handle a ribbon to match the table. When ready to serve fill with fancy ice creams or meringues decorated with silver beads.

Candied Strawberries

Fraises candies

See above recipe, Almond Roses. Color the almond paste the shade of strawberries; form them in the shape of strawberries and roll them in coarse granulated sugar. Color part of the paste green; cut it out with a small star cutter; put it at the end of the strawberry. Make a little hole with a toothpick through the green into the strawberry; dip a stem from parsley in caramel and stick it into the strawberry. Dip the strawberries in caramel; take them up with a fork and let the sugar run off; leave them on an oiled table. These are very pretty for decoration of desserts and candy baskets.



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CANDY BASKET À LA ERICSSON HAMMOND



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VANILLA STRAWBERRY ICE CREAM À LA WINIFRED

Hot and Cold Desserts

Apple Chartreuse with Almonds à la Poularde *Chartreuse de Pommes aux Amandes à la Poularde*

A cup and a half of whipped cream, four large tasty apples, three tablespoonfuls of chopped almond paste, six spoons of dissolved Cox's gelatine, and a half cup of sugar.

HOW TO MAKE IT. First make the apple sauce by peeling and cutting up the apples; cook them quickly in one cup of water and the sugar; when they are cooked, press them through a very fine strainer. In the meantime, put six little individual double moulds in the form of a chicken on ice; glaze them with some aspic; decorate them as follows: take a quarter of a cup of apple sauce; color it with the orange color and add to it one and a half tablespoons of dissolved Cox's gelatine. Fill the wings of the forms, make an eye from lemon peel and pressed-out currant, also cut a triangle from the currant for the bill; glaze again; line the breast part of the form and the head with the whipped cream. To a half cup of whipped cream add one spoon of the gelatine; fill with the apple almond chartreuse; put the rest of the apple sauce in a saucepan on ice; add the chopped almond paste, four spoons of gelatine, sweeten to taste, beat it until it gets white and frothy, then add the rest of the cream. Close the moulds, leave on ice until ready to serve; dip in warm water and raise the birds on a foundation of a Five-minute Cake that has been split and spread with strawberry or raspberry jam. With a small cutter puncture out little pieces from the cake to give the bird the space to rest in. Decorate with chopped aspic in between each bird; cut the center out of the cake and fill it with sweetened flavored frozen whipped cream; garnish with a wreath of spun sugar around and a rosette of it in the center. This is a beautiful dessert for either lunch or dinner. Peaches may be used in place of apples.

Stuffed Pears à la Uldina *Poires farcies à la Uldina*

One cup of Sultana raisins, six small even-sized pears, two tablespoonfuls of chopped almond paste, two tablespoonfuls of brandy, some cake, and a cup of sugar.

HOW TO MAKE IT. Peel the pears carefully, leave the stem in; scoop out from the inside all the hard part, leaving room for the filling. Put the pears in sufficient water to cover them, about two cups; one cup of sugar, juice of a half lemon and the peel; let them cook until they are tender [even if they are soft pears they should be cooked]. Leave them in the juice until cold and then lift them on a platter and fill; take one cup of the liquid the pears have cooked in, color it with the orange color; put it on the stove and when it is boiling thicken it with one tablespoonful of cornstarch dissolved in a half cup of water. Glaze the pears and place them on a foundation of cake with the stuffed side down, make a cake [see recipe Peach Cake à la Octavious], when it is cold cut it out with a patty cutter, size wanted; spread the individual ones with currant jelly. Arrange them in the form of a ring on a platter; put a pear on top of each and if green leaves are at hand put one in each pear. If served as a dessert fill the center with whipped cream and garnish them with spun sugar. They are also served as an hors-d'œuvre. Place them on round pieces of bread spread with cream cheese.

FILLING. Chop the Sultana raisins that have first been washed and softened in a little hot water; mix the almond paste to the raisins, sugar, and brandy; stir it to a smooth paste.

Apple Almond Pudding Cabinet à la Emma

Pouding de Pomme aux Amandes Cabinet à la Emma

One cup of apple aspic, four cups of white apple sauce, one cup of chopped almond paste, sugar to taste, two spoons of brandy if such is at hand, apples for decoration, and twelve spoons of dissolved Cox's gelatine.

HOW TO MAKE IT. Peel and slice the apples very thin; cook them in one cup of water with one cup of sugar; when they are cooked, divide them in three; color part of them red, part of them green, and leaving part their natural color. Leave on a board until cold; glaze a high timbale form with the aspic and decorate it with the apples in checkers, and on the bottom of the form make a large rose with the apple cut in shape of a diamond; glaze again and fill. Leave on ice until ready to serve, then turn out on a platter, garnish with sweetened whipped cream put through a fine tube and in between each put a flower of almond paste. This is a beautiful cold dessert for lunch or dinner.

FILLING. Put the four cups of apple sauce in a saucepan on ice; add to it the gelatine, almond paste, and beat it until it gets a white and light soufflé; sweeten to taste, then add the whipped cream.



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(Upper) APPLE ALMOND CABINET PUDDING À LA EMMA

(Lower) APPLE À LA SAVARIN

Chocolate Cream à la Charlotta

Crème au Chocolat à la Charlotte

Take fancy high timbale forms; glaze with lemon aspic and decorate at the bottom of the forms with colored cream according to the fancy moulds. Drip aspic on the decoration. Fill with chocolate cream about three inches in height and then the rest fill with charlotte russe. Leave on ice until cold, dip in warm water, turn out, and serve with whipped cream.

CHOCOLATE CREAM. Put a half cup of water on the stove, thicken with a teaspoon of cornstarch dissolved in the other half cup of water; add to that three tablespoons of grated chocolate, three tablespoons of granulated sugar, and after it comes to a boil, take off the stove and put the saucepan on ice and stir it, adding to it four tablespoons of dissolved Cox's gelatine. When it gets cold and begins to settle, add the cup of whipped cream carefully, then put it in the forms.

CHARLOTTE RUSSE. Put a half cup of milk in a saucepan; add to it three tablespoons of powdered sugar and four tablespoons of dissolved Cox's gelatine; flavor with vanilla. When it commences to thicken, pour it into one cup of whipped cream; mix it carefully.

Baked Bananas with Meringues à la Justina

Bananes au four aux Meringues à la Justina

For Eight Portions

Take four bananas, remove the skin and cut them in halves lengthwise; put them on a buttered baking sheet with the cut side down; sprinkle them with powdered sugar and with some lemon juice. Put them in the oven to bake until they commence to get soft, time about eight minutes; take out and glaze them with the red fruit glaze; put them in the oven again for about two minutes. In the meantime, beat up the whites of two eggs to a stiff meringue; add two tablespoonfuls of powdered sugar; put it in a paper bag that holds a fancy tube and decorate them all around with a heavy strip of meringue, little dots of it on the top; sprinkle them with little finely chopped almonds. Put them back in the oven again, uncovered, until the meringue commences to brown. Arrange the baked bananas on the foundation.

Make a quick sponge cake for a foundation [see my book "The Swedish, French, American Cook Book"]; spread it with jam; put it on the platter it is going to be served on; cut out the center, leaving space for the cream, and fill the center with vanilla ice cream.

Compote of Peach à la Charlotta

Compote de Pêches à la Charlotte

Put a low timbale cup on ice; glaze with jelly and decorate with whipped cream in checkers; to a half cup of whipped cream add one tablespoonful of dissolved Cox's gelatine. In each checker put a dot of cream that has been colored pink and all around the checkers put every other dot of cream colored pink and green; glaze with aspic on the top and fill with the compote about an inch and a half, then fill with charlotte russe. Leave on ice until ready to serve, then turn out on a platter on a paper doily and garnish with meringues and with little marbles of scooped-out peaches cooked and glazed as the illustration will show. Serve with marshmallow sauce [see my large book].

COMPOTE. Take one cup of cooked peaches that has been pressed through a fine strainer, color a trifle with the peach orange coloring; add to it three tablespoonfuls of dissolved Cox's gelatine, sweeten, and flavor with brandy if such is at hand.

CHARLOTTE RUSSE. Put a half cup of lukewarm milk in a saucepan on ice; add to it five tablespoonfuls of dissolved Cox's gelatine, a teaspoonful of vanilla, and four spoons of powdered sugar; stir until it commences to thicken, then pour in two cups of whipped cream and mix it carefully.

Love Peaches à la Blossom

Pôches d'amour à la blossom

Secure even-sized peaches, one for each portion; peel them and put them in sufficient water to cover them, some sugar, and flavor them with brandy if such is at hand. Cook until soft, then leave in the juice to get cold, and when cold take them out; cut a quarter out of the peach, remove the stone and stuff them. Put them on a broiler and chaudiroid them with white chaudiroid sauce; glaze them on one side with some of the peach juice; to one cup of the juice that the peaches have cooked in add three spoons of dissolved Cox's gelatine; color it with the orange and red coloring the shade of peach, and then glaze with some aspic. With a fluted patty cutter cut out Five-minute Cakes [see recipe on Page 396 in my large book, "The Swedish, French, American Cook Book"]; spread them with raspberry jam and place the peaches on them; put a stem in each from angelica about an inch in length. Arrange them in the form of a ring and in the center serve sweetened whipped cream flavored with vanilla; sprinkle some maraschino cherries on the top and in the center put a whole maraschino cherry as the illustration shows.

FILLING. Put two tablespoonfuls of chopped almond paste in a saucepan on ice; add two spoons of powdered sugar, two spoons of dissolved Cox's gelatine, and a half cup of cream, flavor with a teaspoon of vanilla. Stir until it commences to thicken, then add four spoons of whipped cream.

Caramel Farina Pudding à la Pettra
Pouding de Bouillie au Caramel à la Pettra

Two cups of milk, three tablespoonfuls of farina, two tablespoonfuls of chopped almond paste, two eggs, and caramel.

HOW TO MAKE IT. Put the milk on the stove and when it boils add slowly the farina, beating it all the time; let it cook from twenty to thirty minutes; add the chopped almond paste, then add the yolks of the eggs that have been stirred to a soufflé with four tablespoonfuls of sugar; let it come to a boil; last add the whites of the eggs that have been beaten to a meringue. Butter the cups well and put in each about an inch thickness of caramel; leave to get cold; put in hot water on the stove over the fire until the caramel melts. Turn out and serve with whipped cream.

CARAMEL. Put one cup of sugar on the stove with four tablespoonfuls of water; let it cook until it commences to get light golden [take care not to let it cook too much as it will get a burned taste]. When it is brown add to it about a half cup of boiling hot water. Line the cups with it while it is hot.

Vanilla Soufflé à la Européenne
Soufflé de Vanille à l'Européenne

Yolks of four eggs, whites of six eggs, ten tablespoons of sugar, a small pinch of salt, and some chopped almonds.

HOW TO MAKE IT. Break the yolks in an enameled bowl, add eight spoons of sugar slowly with rapid beating. Beat it until it becomes a light shade, thick and fluffy. Beat the whites to a meringue, add a third part of the meringue gently to the yolks. Butter a shallow glass casserole and sprinkle it heavy with the almonds and some of the sugar. Put it in the dish in the form of a ring and heap it up high. The rest of the meringue put in a fancy tube and decorate the soufflé with it according to taste, such as waving it on the top and with four rosettes one opposite the other; put it in a slow oven and bake. When it is ready, sprinkle it with the rest of the sugar; leave in oven for a few seconds longer and serve immediately with a cold foam sauce.

Peach Soufflé à la Gimo
Soufflé de Pêches à la Gimo
 For Six Persons

Four eggs. Six peaches. Eight tablespoons of sugar, a small pinch of salt. An even tablespoon of cornstarch. One cup of water. A teaspoon of lemon extract.

HOW TO MAKE IT. If fresh peaches peel them and cut them in thin slices. Put them on the stove with one small cup of water and three spoons of sugar. Let cook until they are well done. Then color it with a trifle of peach coloring. Thicken it with the tablespoon of cornstarch dissolved in part of the water. Put it in the soufflé dish that has been well buttered and sprinkle with sugar. Separate the yolks and the whites. Add four spoons of sugar slowly to the yolks, beating them to a light soufflé. Flavor it with a teaspoon of lemon extract. In the meantime, beat the whites to a stiff meringue. Add it gradually to the yolks and mix carefully together. Put the soufflé on top of the peaches. Sprinkle the soufflé with the powdered sugar. Put in hot water and bake in the oven until it rises from the center and becomes brown. Leave in the pan of hot water. Lift it in the soufflé ring as it must be served immediately. This is a dessert for luncheon or dinner. Apples and oranges can be used in the place of peaches, and named after the fruit à la Lydie.

Pumpkin Soufflé Pie à la Selma
Tourte de Potiron soufflé à la Selma

Two cups of pumpkin, three eggs, juice of half a lemon, some nutmeg, cinnamon, and cloves, four tablespoons of sugar, and a teaspoon of ginger.

HOW TO MAKE IT. First peel and cut the pumpkin in pieces, put it in a saucepan on the stove with some water and let it cook until it is getting soft. Pour it up in a strainer and let it drain until it gets cold and then press it through a very fine strainer. Measure two cups of it, put it in a saucepan on the stove with the lemon juice and the spices. In the meantime, stir the yolks of the eggs with the sugar to a soufflé. When the pumpkin is boiling, add the yolks and last add the whites that have been beaten to a meringue. Fill the pie crust that first has been partly baked. [See page 385 in my large book, "The Swedish, French, American Cook Book".] Bake in the oven until nice and brown, time from twelve to fifteen minutes. When the pie is cold decorate on top heavily in checkers with whipped cream.



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(Upper) LOVE PEACHES À LA BLOSSOM
(Lower) COMPOTE OF PEACH À LA CHARLOTTA

Steamed Apple Dumpling à la Marguerita

Chausson aux Pommes cuite à la vapeur à la Marguerite

Make a pie crust [see my large book, "The Swedish, French, American Cook Book"]. Take six large apples; cut them in quarters, remove all the hard part, peel, and slice them in thin slices; mix them with one cup of sugar, a saltspoonful of cinnamon, nutmeg, and a small pinch of salt. Roll out the pastry; dip a napkin in cold water, rub it in with flour; put the pastry on top of the napkin; then put the apples on top of it and turn up the pastry all around, meeting in the center [be careful not to leave any opening]. Tightly tie the napkin together; put small moulds on the bottom of the kettle [see that the water is boiling]; put the apple dumpling in and let it boil for two hours and a half with a tight cover [see that it does not stop boiling during the time]. When ready to serve lift it up from the water on a plate; undo the napkin carefully and turn it out with the smooth side up and the tied side down on the platter on which it is going to be served. Sprinkle it on the top with sugar and mixed cinnamon and nutmeg. Serve it very hot with a cold foam or hard sauce.

Snowballs with Cocoanut à la Angelina

Boules-de-neige au Coco à la Angelina

One half cup of milk, two cups of grated fresh cocoanut, four spoons of sugar, one teaspoon of lemon extract, five spoons of dissolved Cox's gelatine, and one and a half cups of whipped cream.

HOW TO MAKE IT. Put the milk in a saucepan with the sugar and four spoons of grated cocoanut; add the gelatine and lemon extract; stir on ice until it commences to thicken; last add the whipped cream gently. Fill little double round moulds that first have been glazed with aspic; close the forms and leave on ice until ready to serve. Dip in warm water, turn out, and roll them in the cocoanut. Arrange them on a platter and serve with fruit sauce of any kind.

Cakes

I have found, from actual and long experience, that Royal Baking Powder is the best in the market for all kinds of bread, cakes, cookies, etc., and they who use it according to my recipes will surely experience equally satisfactory results.

No other baking powder can take its place, the quantities mentioned here being applicable only to Royal Baking Powder.

MRS. ERICSSON HAMMOND.

Wedding Fruit Cake à la Gimo

Gâteau de Noce à la Gimo

Two cups of butter, three quarters pound of finely grated bread crumbs, one and a half cups of flour, three teaspoonfuls of Royal Baking Powder, one cup of milk, six eggs, two cups of brown sugar, a glass of brandy, a glass of sherry, one pound of currants, two pounds of raisins, a half pound of mixed citron peel, a cup of finely chopped almonds, a teaspoon of maize, cinnamon, rose extract, nutmeg, a half teaspoon of ginger, and two tablespoonfuls of grated chocolate.

HOW TO MAKE IT. Stir the butter and sugar to a cream; add all the spices, then add the yolks of the eggs; stir three minutes between each; add milk, flour, baking powder, chocolate, and bread crumbs that have been mixed; stir until a smooth batter; add the brandy and sherry and the raisins that have been well stoned and cut in pieces, currants that have been thoroughly washed, citron peel softened and cut fine, and almonds; mix well, last add the white of eggs beaten to a meringue. Fill a deep large cake pan that holds a tube in the center and has been well buttered and papered; part of it put in a small timbale mould, then put it in a roasting pan that is sprinkled with salt to prevent it from burning and bake in the oven for about two hours [take care not to let it burn]. If too hot on top put a paper over the cake. When the cake is baked and cold, turn out and frost it all around with transparent or fondant icing. This cake can be made some weeks before using. When the cake is going to be prepared for the occasion, put it back with the frosting on in the pan in which it has been baked, well buttered and papered. Sprinkle it with some brandy if such is at

hand; make a thick dough from water, yolks of eggs, flour, and cover it all around the edge, tie the cover down with a cloth around to prevent water and steam from getting into the cake; put it in about four inches of boiling water on top of some moulds to keep it from the bottom of the pan and steam it from five to six hours [take care that the water boils during the time]. Leave in the tin until it begins to get cold. When cold turn out, leave stand until ready to frost; first put a tenth of an inch of almond frosting all over the cake and when that is settled frost it with the fondant frosting. Do the same to the timbale cake as to the large one and put this in the center of the cake and raise all around S's from macaroons [see large book "How to Make Macaroons"]. Ornament it with heavy white frosting and silver beads according to taste. This cake can be used for different receptions, weddings, birthday cakes, etc.

Golden Marshmallow Cake à la Maisie

Gâteau d'Or aux Guimauves à la Maisie

Three quarters cup of butter, one and a half cups of sugar, a small cup of milk, yolks of six eggs, two small cups of flour, a half cup of potato flour, two teaspoonfuls of Royal Baking Powder, and a teaspoonful of vanilla.

HOW TO MAKE IT. Stir the butter; add half of the sugar slowly to the butter and stir it until very creamy; add the milk, flour, potato flour, baking powder, vanilla, and beat the batter until smooth; add the yolks and the rest of the sugar that has been stirred to a soufflé. Fill about a half inch thickness in four well-buttered cake tins; the rest of the batter can be used for individual small cakes. Put in a medium oven and bake, time about ten to fifteen minutes [then turn out and when cold fill with marshmallow [make marshmallow—see recipe, Almond Marshmallow à la Thelma but use four whites of eggs instead of three]. Sprinkle with chopped almond paste between each layer and frost with a light shade of chocolate fondant frosting and decorate all around with rings of meringues and on each meringue put a rose of the white frosting with a silver bead in each, and all around the edge of the cake put the roses of the meringues and in each rose put a silver bead. If the cake is used for a birthday cake make the inscription on it but if used for a reception cake, decorate it with half-moons of meringues in the center joined with a rose of the white frosting with the silver bead, and in the center of this put a rose of spun sugar and in between each meringue all around on the platter put a ball of spun sugar as the illustration shows.

Fruit Cake à la Maria
Gâteau aux Fruits à la Marie

Three eggs, four tablespoonfuls of powdered sugar, four tablespoonfuls of melted butter, four tablespoonfuls of flour, one teaspoon of Royal Baking Powder, one teaspoon of lemon extract, and two cups of fruit.

HOW TO MAKE IT. Break the eggs separately; put the yolks in an enamel bowl; add the sugar gradually, beating it rapidly to a soufflé; add the melted butter slowly [that must not be hot]. Beat the white to a stiff meringue; add part of the white, then the flour and baking powder, lemon extract, and stir until smooth, then add the rest of the white. Put it in a medium cake tin and bake in a quick oven, time from ten to twelve minutes; turn out, split in two, put the top part on the baking sheet, turning the cut side up, and spread it heavily with the fruit; put the second layer on the top and spread it again with the fruit. With a fancy tube decorate it with the meringue all around and in the middle with checkers. Serve with whipped cream. In place of meringue it can also be decorated with whipped cream and then leaving the extra whipped cream out.

Peach Cake à la Blenda
Gâteau aux Pêches à la Blénda

Three quarters of a cup of butter, one and a half cups of sugar, three eggs, one cup of milk, two cups of flour, a teaspoon of lemon extract, and two tablespoonfuls of Royal Baking Powder.

HOW TO MAKE IT. Stir the butter and sugar to a cream; add the yolks one at a time, stirring it between each addition; add the milk, flour, baking powder, and lemon extract. Beat the cake until smooth; last add the whites that have been beaten to a stiff meringue. Fill a deep, well-buttered cake tin and bake in a moderate oven from twelve to fifteen minutes, according to the thickness of the cake; the rest of the batter can be used for small layer cake, for a plain cake, or for a loaf cake. When the cake is baked, turn it out; cut it all around, leaving an edge from three quarters of an inch to an inch in width, also leaving part of the cake for a bottom, be careful not to cut through. Scoop it out. Lift it on the platter it is going to be served on and slice the peaches in thin slices, and arrange them in a ring around the edge of the cake, one resting partly on the other, then with a ring inside of this and then again to the center of the cake. Put the peach juice, which should amount to a cupful, in a saucepan on the stove, flavor it to taste if wine is at hand or with lemon juice; color it a trifle with the fruit



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(Upper) WEDDING FRUIT CAKE À LA GIMO
(Lower) ANGEL MARSHMALLOW CAKE À LA LILLIAN

coloring and thicken it with a tablespoon of cornstarch dissolved in a half cup of water; sweeten to taste. When it has come to a boil put the saucepan in water with some ice and stir slowly until it begins to get cold, then pour it over the peaches. Serve with whipped cream.

Angel Cake à la Lillian
Gâteau d'Ange à la Lillian

Three quarters cup of butter, one and a half cups of powdered sugar, a half cup of milk, one and a half cups of flour, a half cup of potato flour, two teaspoonfuls of Royal Baking Powder, one teaspoon of lemon extract, and the whites of four eggs.

HOW TO MAKE IT. Stir the butter; add the sugar slowly, stirring it to a cream; add the milk, flour, baking powder, potato flour, and lemon extract. Beat it until smooth; last add the whites of the eggs that have been beaten to a stiff meringue. Put it in four well-buttered cake tins and bake, time about twelve minutes [be careful not to let it burn]. Turn out, when cold; fill with marshmallow [see Almond Marshmallow Roll à la Thelma]. Sprinkle in between each layer with chopped almond paste and frost with boiled frosting. Decorate with meringue of S's around and any inscription wanted. This is a beautiful cake to be used for a birthday.

Layer Cake with Chocolate Marshmallow à la Breta
Gâteau en couches, Chocolat aux Guimauves à la Breta

A well-measured half cup of butter, a large cup of sugar, three quarters cup of milk, one and a half cups of flour, a half cup of cornstarch, two teaspoonfuls of Royal Baking Powder, whites of four eggs, and a teaspoonful of lemon extract.

HOW TO MAKE IT. Stir butter and sugar to a cream, adding the sugar slowly, then add the milk, flour, cornstarch, Royal Baking Powder, and lemon extract; stir until very smooth; last add the whites that have been beaten to a stiff meringue. Fill about an inch in thickness in four well-buttered, medium-sized cake plates; put in a warm oven and bake [take care not to get them too brown]. Turn out and when cold fill with the chocolate marshmallow and sprinkle between each layer with finely chopped English walnuts. Frost the cake with a boiled chocolate frosting and decorate with a white boiled frosting and all around the cake decorate with roll sugar-leaf jumbles that have been dipped in chocolate and finely chopped pistachio nuts as the illustration shows.

CHOCOLATE MARSHMALLOW. One cup of granulated sugar, whites of four eggs, two tablespoonfuls of dissolved chocolate, four tablespoonfuls of water, a teaspoonful of vanilla, and three tablespoonfuls of dissolved Cox's gelatine.

HOW TO MAKE IT. Put the sugar on the stove with the water to cook until it ropes. In the meantime, beat the whites to a stiff meringue; add the cooked sugar to the whites and beat it quickly, preventing it from getting lumpy, then add the gelatine slowly, and last the chocolate. Stir on ice until it thickens.

Caramel Cake with Almonds à la Maude

Gâteau de Caramel aux Amandes à la Maude

[See recipe Peach Cake à la Blenda.] When it is baked turn out, and when cold cut the cake on the top all around, leaving an edge about an inch in thickness [be careful not to cut through]; also leave about a half inch in thickness for a bottom of the cake. Put it back to the form in which it has baked but first butter it well and fill in it about an inch thickness of caramel. Fill the cake and leave until cold; when cold put on the stove in hot water for about five minutes to melt the caramel so it will come out easily. Turn it out on a platter and serve with whipped cream all around.

FILLING. Carefully cut away the brown part from the crumbs that were scooped out which should amount to about two cups. Crumb it. Put a cup and a half of milk on the stove; add to it three tablespoons of chopped almond paste and four tablespoons sugar, thicken it with two heaping tablespoons of cornstarch dissolved in half cup milk, add the cake crumbs; flavor it with vanilla, and carefully add the whites of three eggs that have been beaten to a meringue. Let cook for two minutes.

CARAMEL. Put a cup of granulated sugar on the stove with four spoons of water; let it cook until brown [take care not to let it burn]; flavor it with some vanilla and add a half cup of boiling hot water.

Peach Cake à la Octavious

Gâteau aux Pêches à l'Octavious

Three eggs, four spoons of sugar, three spoons of melted butter, four spoons of flour, two cups of cooked sliced peaches [or apples], a teaspoon of Royal Baking Powder.

HOW TO MAKE IT. Add sugar slowly to the yolks and stir it to a soufflé. Then add the melted butter, then part of the whites that have been beaten to a meringue, then add the flour and baking powder. Mix well. Add the rest of the whites. Lay the peaches on the top in a circle. Put in the oven to bake. Time about fifteen



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GOLDEN MARSHMALLOW CAKE À LA MAISIE



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LAYER CAKE WITH CHOCOLATE MARSHMALLOW À LA BRETA

minutes. Turn out on a buttered baking pan. Spread with raspberry or strawberry jam. Decorate with meringue from the whites of two eggs, and sweeten with two spoons of sugar.

Waving the meringue from a fancy tube all around with dots in between and put in a warm oven to settle not brown. Serve it with cream for lunch or dinner.

Apple Cake à la Patrinella

Gâteau aux Pommes à la Patrinella

Two eggs, three tablespoonfuls of powdered sugar, three tablespoonfuls of melted butter, three tablespoons of flour, one teaspoon of Royal Baking Powder, a half teaspoon of lemon extract, and four to five good-sized apples.

HOW TO MAKE IT. Separate whites and yolks; put the yolks in an enamel bowl and add the sugar slowly, beating it to a soufflé, then add the melted butter and lemon extract. Beat the whites to a meringue; add part of the whites, then the flour and baking powder, and last add the rest of the whites; fill it in a well-buttered shallow cake plate. Put a ring with slices of apples all around the edge, one resting a trifle on the other, then a ring inside of this one, and then again a ring inside this until the whole top of the cake is covered. These apples must be cooked. Put in a hot oven and bake, time from ten to twelve minutes. Serve with the side of the apples up sprinkled with powdered sugar. This cake can be eaten hot or cold. Serve with whipped cream. Peaches or other fruit can be used in place of apples and named after the fruit à la Patrinella.

HOW TO COOK THE APPLES. Peel tender green apples, cut in four lengthwise, cut away the inside of the apples well and then slice the quarters in three if the apple is a good-sized one. Put in two cups of water one cup of sugar with the juice of a half lemon, and cook with a tight cover for about ten minutes. Leave in the juice until cold before using.

Almond Savarin à la Eugenie

Savarin aux Amandes à la Eugénie

Put the yolks of three eggs in a bowl; add to it four spoons of sugar; stir it to a soufflé; add one tablespoon of grated almonds and three spoons of melted butter. Beat the whites of the eggs to a meringue; add half of the whites and four tablespoons of flour, one teaspoon of Royal Baking Powder; mix well, last add the rest of the whites. Fill three quarters full fancy timbale cups; put in a medium oven to bake, time about twelve minutes.

Turn out, dip them in currant juice (not too sweet), put them on a buttered baking pan and with a cover steam them in the oven for about eight minutes. Take out, hedgehog them with some finely shredded almonds. Arrange them in the form of a ring on a platter and serve with whipped cream.

Strawberry Savarin à la Hildur Alexandria

Savarin aux Fraises à la Hildur Alexandria

Three eggs, four tablespoonfuls of sugar, four tablespoonfuls of flour, four tablespoonfuls of melted butter, a teaspoonful of Royal Baking Powder, and one cup of strawberry juice.

HOW TO MAKE IT. Stir yolks and sugar to a soufflé; add the butter and one spoon of almond paste that has been chopped; beat the whites of the eggs to a meringue; add part of the meringue, then the flour and baking powder, stir until smooth, last add the rest of the whites. Fill seven little well-buttered jam cups three quarters full, and the rest put in a cake tin for a foundation large enough to hold the seven cups. Put in a hot oven and bake, time about twelve minutes; when baked turn the small cakes out on a broiler and the other cake on the platter; spread the cake with strawberry preserve, and the little cakes dip in strawberry juice while hot; leave them on the broiler until cold, then frost them with a light fondant chocolate frosting [see my book, "The Swedish, French, American Cook Book"]. Decorate on each with five long silver beads and a round one in the center forming a daisy. Place them on top of the cake foundation and decorate around them with spun sugar in scallops; put the trifle of sugar between each small cake. Inside the ring fill with whipped cream and in the center with a rosette of spun sugar.

Savarin of Apple à la Cornelia

Savarin aux Pommes à la Cornelia

Six apples, three eggs, four tablespoonfuls of sugar, four tablespoonfuls of flour, two tablespoonfuls of Royal Baking Powder, and four tablespoonfuls of melted butter.

HOW TO MAKE IT. Peel and cut the apples in four if small, if large cut them in six; cut away all the hard part of the inside of the apple; put them in a saucepan with two cups of water, two cups of sugar, and with a cover let cook very quickly until they are soft; leave in the juice until they begin to get cold. Put them on a platter and form them round in the shape of an apple; when cold put them on a broiler and glaze with the red glaze; for a stem



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STRAWBERRY SAVARIN À LA HILDUR ALEXANDRA



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ORANGE SAVARIN À LA LYDIE MATILDE

put a piece of angelica about an inch long; glaze with aspic. Make the savarin; separate the yolks from the eggs; add the sugar slowly to the yolks, beating it to a light soufflé, then add the melted butter [which must not be hot]; beat the whites of eggs to a meringue; add part of the whites, flour, and baking powder; stir until smooth, last add the rest of the whites. Fill it in a well-buttered ring mould; put in a medium-hot oven to bake and when baked turn out on a buttered baking sheet and baste it with about a cup of the apple juice which the apples have cooked in. If there is such as brandy or wine at hand, flavor it with two spoons; cover it and put it in the oven for about ten minutes to steam. Lift it on a platter and decorate with roses from marshmallow on the top and all around raise the little apples with the stem up as the illustration shows. In the center fill with the marshmallow sauce [see recipe on Page 319 in my large book, "The Swedish, French, American Cook Book"]; sprinkle it with chopped maraschino cherries and in the center of each rose put a half maraschino cherry and between each apple put a dot of the marshmallow. This is a hot dessert for lunch or dinner.

Orange Savarin à la Lydie Matilde

Savarin aux Oranges à la Lydie Matilde

Two eggs, three tablespoonfuls of powdered sugar, three tablespoonfuls of granulated sugar, two tablespoonfuls of melted butter, three tablespoonfuls of flour, a teaspoonful of lemon extract, a teaspoonful of Royal Baking Powder, and six oranges.

How to MAKE IT. Stir yolks and sugar to a soufflé; add the melted butter; beat the whites of eggs to a meringue; add half of the whites, then flour, baking powder, lemon extract, and last add the rest of the whites. Butter small jam cups with good butter and fill evenly three quarters full; put in a hot oven and bake. When baked turn out on a broiler; squeeze two oranges, sweeten them with three spoons of sugar, heating it until the sugar melts; baste the cakes with the juice and leave stand until cold. When cold frost with the fondant frosting; put a maraschino cherry on each that has been glazed with caramel; arrange them in the form of a ring on a platter placed on slices of oranges and in between each put two cliffs of oranges, one resting between the cake and the other resting on the platter joining each other, and where the oranges are joined put a round bead made from almond paste colored light green. Decorate all around with a wreath of spun sugar and in the center serve vanilla ice cream or whipped cream. Put a rosette of spun sugar in the center of the dish.

Brioche of Strawberry à la Hedgehog*Brioche aux Fraises à la Hérisson*

Three eggs, five tablespoonfuls of sugar, five tablespoonfuls of flour, four tablespoonfuls of melted butter, two teaspoonfuls of Royal Baking Powder, one tablespoonful of chopped almond paste, one and a half cups of strawberry juice, and meringues for garnishing.

HOW TO MAKE IT. Stir the yolks with the sugar to a soufflé, add the almond paste and butter [that should be melted but not hot]; beat the whites of eggs to a stiff meringue; add part of the whites, flour, baking powder, and mix well, then add the rest of the whites. Fill it in a high timbale form that has been well buttered; put in the oven to bake and when baked turn out, and pour the strawberry juice [which first must be heated] over it, basting it until it absorbs all the juice; sprinkle it with grated chocolate and hedgehog it with almonds that have been cut in strips. If served hot, decorate it with meringues on top and around as the illustration shows. This is also a very delicious dessert when cold, and then decorate it with whipped cream on the top and around between the meringues.

Pineapple Bah Bah with Meringue à la Fay*Baba d'Ananas à la Meringue à la Fay*

Three eggs, four tablespoons sugar, four tablespoonfuls of melted butter, a small jar of preserved pineapple, a cup and a half of pineapple juice, four tablespoons flour, and two teaspoonfuls of Royal Baking Powder.

HOW TO MAKE IT. Stir yolks and sugar to a soufflé; add the butter [which must not be hot]; beat the whites of eggs to a stiff meringue; add part of the meringue, then the flour and baking powder; mix well; add the finely cut pineapple and last add the rest of the meringue. Fill it in a well-buttered and papered soufflé dish and bake it in a medium-hot oven. When baked turn out and baste it with the pineapple juice that first has been heated; decorate it with meringues around and sprinkle it with grated chocolate on top and around. Put it in the oven until the meringue is settled, then lift on a platter and serve with whipped cream; if there is some pineapple left cut it in small dices and mix with the cream.

Cocoa Roll with Vanilla Ice Cream à la Ericsson Hammond*Roulade de Cacao, Crème, de Vanille glacée, à l'Ericsson Hammond*

Four eggs, eight even spoons of powdered sugar, and three table-spoons of cocoa.



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(Upper) STRAWBERRY BRIOCHE À LA HEDGEHOG
(Lower) PINEAPPLE BAH-BAH WITH MERINGUE À LA FAY

How to MAKE It. Stir the yolks and sugar; add the cocoa and stir it to a light soufflé; add the whites of the eggs that have been beaten to a meringue; spread it on a buttered baking sheet and bake in a medium oven, time about ten to twelve minutes. Turn out on a paper that is oiled with Mazola oil and sprinkled with powdered sugar. Spread it with marshmallow and sprinkle it heavily with chopped almond paste and roll. Leave until cold and then cut in slices about a half inch in thickness. Arrange on a platter in the form of a ring, one slice resting on top of the other, closer together at the top and wider at the platter. Fill the center with vanilla ice cream. Decorate each slice with whipped cream and maraschino cherries. Garnish with spun sugar around and with a rosette in the center. It can also be filled with whipped cream.

Almond Marshmallow Roll à la Thelma

Guimauve aux Amandes en roulade à la Thelma

One cup of whipped cream, four tablespoons of sugar, one teaspoon of lemon extract, four tablespoons of flour, a teaspoon of baking powder, some fruit coloring to color it pink, and whites of five eggs.

How to MAKE It. Put the whipped cream in a bowl; add the sugar, and stir until the sugar gets dissolved, for about three to four minutes. Then add the flour, baking powder, fruit coloring, and half of the whites that have been beaten to a meringue; mix well, last add the rest of the whites. Spread a well-buttered baking sheet, put in a quick oven and bake, time about six to eight minutes. Turn out on a paper that first has been oiled with Mazola oil and sprinkled with powdered sugar. Spread it with marshmallow, sprinkle with the almonds, and with the paper, roll the cake. Frost it with pink frosting and decorate it in waves with white frosting.

FILLING. Whites of three eggs, three tablespoons of chopped almonds, one cup of granulated sugar, four tablespoons of water, a teaspoon of almond extract, and three tablespoons of dissolved Cox's gelatine.

How to MAKE It. Put the sugar and water in a saucepan and let cook until it ropes, add that to the whites that have been beaten to a meringue. Add the almond extract and the dissolved Cox's gelatine; beat until thick.

Caramel Fruit Roll à la Européenne

Roulade de Fruits au Caramel à l'Européenne

Take four cups of flour and three quarters cup of white butter; rub it and mix it well, adding two spoons of sugar, a teaspoonful of salt, and three tablespoonfuls of Royal Baking Powder; add to it

one and a half cups of milk; mix well. Put it on a table and roll it thin; sprinkle on top one cup of raisins, a half pound of finely cut citron peel, two tablespoonfuls of chopped almonds, and one cup of washed currants; roll it and put it in a bread pan or round mould, according to size wanted. Bake in a medium oven [be careful not to have a too quick oven as then it will not bake through]; it can also be baked out in muffin or jam cups. When it is baked and still hot turn it out and baste it with caramel; and when it is cold glaze it with a caramel transparent icing [see recipe on page 432 in my large book, "The Swedish, French, American Cook Book"]. This is served as a dessert with foam sauce or whipped cream, also with afternoon coffee or tea, and can be served for breakfast and luncheon for those who like sweet cakes.

Peach Cake Pie à la Eldora

Tourte de Gâteau aux Péches à l'Eldora

Three eggs, four tablespoonfuls of sugar, three tablespoonfuls of melted butter, four tablespoonfuls of flour, four cups of sliced peaches, and a teaspoon of Royal Baking Powder.

HOW TO MAKE IT. Add sugar slowly to the yolks and stir them to a soufflé, then add the melted butter, then part of the whites that have been beaten to a meringue; add the flour, baking powder, and mix well; add the rest of the whites. Fill a deep cake plate that has been well buttered, put in the oven, and bake; leave to get cold and when cold cut the cake with a knife all around about an inch from the edge [be careful not to cut through, leave about an inch for the bottom of the cake]. Scoop it out carefully, lift it on a platter and fill with the peaches, sprinkle with powdered sugar and on the top with sweetened whipped cream. Decorate it with maraschino cherries and with chopped pistachio nuts.

FILLING. If preserved peaches, slice them and put in a pan; the juice from a can of peaches should amount to one cup; flavor with the juice of a half lemon. Put it on the stove, thicken it with a tablespoonful of cornstarch dissolved in a half cup of water; color it a trifle with the peach coloring the shade of peach. When it comes to a boil, take off the stove, put the pan in water with ice, and stir slowly until it is cold. When cold glaze on top of the peaches in the cake and on top of that with whipped cream.

Batter Apple Cake à la Breta Stina

Gâteau aux Pommes en pâte à la Breta Stina

Three eggs, one cup of milk, seven tablespoonfuls of flour, a pinch of salt, a tablespoonful of sugar, two spoons of cream, and five apples.

HOW TO MAKE IT. Break the eggs in a bowl; mix well; add sugar, salt, and half of the milk, then add the flour and beat until smooth; last add the rest of the milk and the cream. Butter a roasting or frying pan well; put half the amount of the batter in the pan; leave in the oven for about five minutes until it is settled; take out and arrange the apples, one resting on top of the other, in rings, beginning at the edge and going toward the center; pour the rest of the batter on the top and put it in the oven to bake until it puffs and gets brown; sprinkle it with some sugar. Serve hot with whipped cream. It can also be served cold. Peaches can be used in place of apples and it is then called Batter Peach Cake à la Bretonnaise.

HOW TO COOK THE APPLES. Peel the apples and remove the hard part from the inside; cut them in thick slices and put them on the stove in two cups of water and one cup of sugar, juice of a half lemon and part of the peel. Cook until soft and leave in the juice until cold with a tight cover.

Lemon Cake Pie à la Henrietta

Tourte de Gâteau au Citron à la Henrietta

Three eggs, four tablespoonfuls of sugar, three tablespoonfuls of melted butter, four tablespoonfuls of flour, and a teaspoonful of Royal Baking Powder.

HOW TO MAKE IT. Add sugar slowly to the yolks and stir to a soufflé, then add the melted butter, then part of the whites that have been beaten to a meringue; add the flour, baking powder, and mix well; add the rest of the whites. Fill a deep cake plate that has been well buttered, put in the oven and bake; leave to get cold and when cold cut the cake with a knife all around about an inch from the edge [be careful not to cut through; leave about an inch for a bottom of the pie]. Scoop it out carefully, lift it on a buttered pan and fill; decorate it with meringues in checkers and with a fancy tube wave the meringue all around between the filling and the edge of the pie. Put in a quick oven to get light brown; leave until cold, and when cold take out and serve.

FILLING. Squeeze the juice of one and a half lemons and a trifle of the rind; put it in one and a half cups of water on the stove; stir the yolks of three eggs to a soufflé with three tablespoonfuls of powdered sugar; when the water and the lemon are boiling, thicken it with two tablespoonfuls of cornstarch dissolved in a half cup of water. When it comes to a boil add the yolks and sugar carefully and a small pinch of salt. Fill the cake and decorate it with meringues put through a fancy tube in a border all around and in the center with stripes.

Rhubarb Short Cake à la Ericsson Hammond

Gâteau Croquant de Rhubarbe à l'Ericsson Hammond

Take three cups of flour, three quarters cup of butter, three teaspoonfuls of Royal Baking Powder, a pinch of salt, two tablespoonfuls of sugar, one egg, a cup and a half of milk, and four cups of stewed sweetened rhubarb.

HOW TO MAKE IT. Add the baking powder, salt, and sugar to the flour; rub the butter into the flour lightly; mix the egg to the milk and add it quickly. Put it in a heavy round iron pan that has been well buttered and papered; press it down evenly and brush it over on the top with some cream; bake in a moderate oven, time about twenty-five minutes. When it is baked turn it out; split it in halves and fill it with the rhubarb that is hot; half of it in between and half of it on the top. Decorate it in stripes with meringue from whites of two eggs sweetened with two tablespoonfuls of sugar; put it in the oven until the meringue is settled. Serve hot with whipped cream.

HOW TO PREPARE THE RHUBARB. Peel one bunch of rhubarb, cut it in half-inch long pieces, put it on the stove in one and a half cups of water and one cup of sugar; cook until it is tender and while it is hot fill the cake.

Sugar Wafers à la Walde

Éclairs au Sucre à la Walde

Two yolks and one white, two tablespoonfuls of powdered sugar, three spoons of cream, three spoons of water, four spoons of milk, a half teaspoon of vanilla, four tablespoonfuls of flour, a small pinch of salt, two grated almonds, and four cups of Mazola oil.

HOW TO MAKE IT. Stir the yolks and sugar to a soufflé, add the vanilla, salt, also milk, then the flour; stir it until smooth; add the water [take care not to have it lumpy]; last add the cream. Put the Mazola oil in a frying pan on the stove and put into that the wafer iron; when it is hot wipe it on a dry cloth; dip it in the batter [be careful that it does not stand up on the iron] and then dip it in the hot oil. Cook until golden brown and crisp; take them off the iron and put them on a broiler; sprinkle them with powdered sugar. These are served for afternoon teas, coffees, and with desserts.

Beignets Soufflés

Beignets soufflés

One half cup of water, one tablespoonful of butter, a half cup of flour, one tablespoonful of sugar, a half teaspoon of vanilla, two eggs, and six cups of Mazola oil.

HOW TO MAKE IT. Put the water on the stove with the butter and when it is boiling add the flour at once; stir it to a smooth paste over a quick fire, time about three minutes. [The water with the butter must be boiling when the flour is added.] Leave until cold and then stir it smooth, adding one egg at a time, five minutes for each. Put the oil on the stove in a wide kettle and when it commences to get warm put in teaspoonfuls of the mixture [be careful so as not to have the oil hot when the mixture is put in as then they would not have the chance to puff and also see that the batter put in the kettle is smooth all around so they will come out even balls and all even size; give them plenty of room in the oil so they have room to turn]. Carefully let the oil become hot and when they are puffed and golden brown take them out and put them on a broiler; sprinkle them with confectionery sugar. Arrange them on a platter and serve them hot with a cold foam sauce, hard sauce marshmallow, or fruit sauce of any flavor as a dessert.

Klenetter à la Ericsson Hammond

“Klenetter” à l’Ericsson Hammond

One egg, one spoon of butter, two spoons of whipped cream, a half cup of milk, two spoons of sugar, a teaspoon of Royal Baking Powder, a pinch of nutmeg, a half teaspoonful of vanilla, a cup and a half of flour, and eight cups of Mazola oil.

HOW TO MAKE IT. Mix egg, cream, milk, and sugar together, also vanilla and nutmeg; rub the butter to the flour and add the liquid to it; work it to a firm dough. Put it on a plate in the ice-box and leave it for two or three hours covered, then take it out and roll it as thin as a leaf; cut it in any fancy shape wanted and drop them in the boiling hot oil [that has been put in a large kettle over the fire to get hot] and let them cook until golden brown. When brown take them up, shake them well, and put them on a broiler; sprinkle them with confectionery sugar. This is served for afternoon tea as cake, especially around Christmas.

Stork's Nest à la Rainhold

Nid-de-cigogne à la Rainhold

Break two eggs in a bowl; add one cup of powdered sugar, slowly beating it to a light and thick cream; add flour sufficient to form a smooth dough; add a pinch of Royal Baking Powder. Leave it in the ice-box for about three quarters of an hour on the ice; take it out. Flour the table and roll it out evenly as thin as a leaf; cut it in the form of ribbons about an inch and a half in width; flour a baking sheet; twist and roll the bands together forming a stork's nest. Put eight cups of Mazola oil in a wide deep kettle on the

stove and when it is hot slide it carefully down to the hot oil and cook them until they are golden brown [the kettle should be quite deep otherwise it would not cover the height of the nest]. This can be made in separate nests and put together after they are cooked as large as wanted. Serve for afternoon coffee or tea, or also as a dessert with whipped cream.

Apple in Pastry à la Claudia
Pommes en Patisserie à la Claudia

Roll puff paste thin [see How to Make Puff Paste in my large book, "The Swedish, French, American Cook Book" on page 390]. Lay a piece of stale bread about an inch and a half in length and a half inch in thickness on top of the pastry; double the pastry over the bread; cut it double with a sharp knife in the shape of a half-moon, wider in the center and pointed at each end. Put them on a baking sheet and bake them in a medium hot oven; when they are baked and begin to get cold open them and remove the bread. In the meantime, cook quarters of apples in half sugar and half water; flavor them with lemon juice and some of the rind; leave in the juice until cold; open the pastry and put one to two of these quarters of apples in it. Put them on a broiler and glaze with the white fondant frosting [see Fondant Frosting in my large book on page 432]. Decorate them all around on the apple with a streamer of whipped cream sweetened and colored pink; make a little rose in the center of the opening with a small pistachio nut for a center. Arrange them in the form of a ring on a platter and serve with frozen whipped cream in the center.

Rolls à la Walde
Roulades à la Walde

Three tablespoonfuls of butter, four cups of flour, one and a half cups of milk, two tablespoonfuls of Royal Baking Powder, one egg, a teaspoonful of salt, and two tablespoonfuls of sugar.

HOW TO MAKE IT. Measure the flour in a bowl; add the butter and rub it together; add baking powder, sugar, and salt; mix the egg to the milk; add it to the ingredients and mix quickly. Put it on a table and roll it out in three rolls; cut them in pieces, even size, and roll each piece out about twelve inches in length; double them by twisting them twice. Put them on a buttered baking pan and bake in a very hot oven, time about ten minutes; when they are baked brush them over with some good melted butter. This is delicious bread for breakfast and lunch. It can also be served as a dinner roll.

During my time of teaching I have found a large number of my pupils that have asked me when this and that dish should be served. I therefore give you these menus as well as I have under most of the recipes mentioned when they should be served but even that I feel it is necessary for me to give to you in a brief idea how the course of a full dinner is arranged.

Therefore a dinner served after these menu formulas is considered by me as a correct full-course dinner as now it has become a rule as well as a fashion to serve short dinners, and rightly say there may be dinners without a hors-d'œuvre, and even without soup, fish, and entrée, but there can be no so-called proper dinners without these courses.

A dinner should start with an appetizer such as a small sandwich or dish of any tasty fish, or meats. I have in this little book as well as in the large one a large variety of such. These come very inexpensive and give a large promise of a good meal and for that reason they should never be left out.

After the appetizer comes the soup which must be served very hot in hot plates. If clear soup, cheese straws, cheese sandwiches, or crackers are to be passed. The soup should be made rich and clear and if a thick soup it ought to be clear and glossy; if cream soup, not too thick but light and creamy. All soups are found in my large book, "The Swedish, French, American Cook Book" where they are named both in English and French. After the soup, celery, olives, and radishes are generally passed.

The following course is the fish. It may be boiled, broiled, steamed, or fried or it may be done up in some fancy way, mousse or soufflé or any kind. No matter how fancy the fish is done up it is called a fish dish if an entrée is following. If not a fancy fish dish it is called a fish entrée.

After the fish serve the entrée. Care should be taken not to have the entrée look in any way similar to the fish dish. If the fish is dark the entrée ought to be white. The sauce served with the fish and entrée should be different in both color and taste.

Following the entrée is the dinner course which should contain a roast of any kind with potatoes and two other vegetables.

Next to the dinner course comes the salad. Game of any kind, cold dish such as *pâte de foie-gras*, ham, chicken, or it may be hot or cold cheese dish or a small savory of some kind. A plain salad is best served with these dishes. In place of this a complete salad can be served.

After the salad serve the dessert, which may be hot or cold puddings, fancy desserts, frozen pudding, or ice cream. After that cakes, coffee, and fruit as the following menus will advise you.

HOW TO SERVE BEVERAGES FOR DINNER

Appetizer	Cocktails, such as: Manhattan Martini Absinthe, etc.
Soup	Sherry
Fish	Sauterne
Entrée.	Claret
Main Course	Champagne
Entrée of Vegetables, etc.	“
Salad Course	“
Dessert	Madeira or Port
Coffee	Different kinds of liqueurs, such as: Crème de Menthe, Chartreuse, Kümmel, Bénédictine, and Brandy

There are very few beverages served for luncheon. The main ones are Cocktails, Sherry, Claret, or Sauterne.



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MRS. ERICSSON HAMMOND'S EXHIBIT AT THE HOTEL COMMODORE, SEPTEMBER 18-23, 1922



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MRS. ERICSSON HAMMOND'S EXHIBIT AT THE HOTEL COMMODORE, SEPTEMBER 24-29, 1923

Menus

Dinner

Crab in Tomato à la Berthel

Petite Marmite

Cheese Straws

Olives

Radishes

Celery

Stuffed Salmon with Shrimps à la Gustaf Adolf

Shrimp Newburg Sauce

Chicken with Bananas à la Hildur Alexandra

Braised Fillet of Beef with Mushrooms à la Lincoln

Potato Croquettes

Peas

Pâte de Foie-gras à la Cornucopia

Alligator Pear Salad à la Mauro

Orange Savarin with Vanilla Ice Cream à la Lydie Matilde

Fruit

Coffee

Fancy Cakes

M E N U

Dinner

Caviar in Artichokes à la Malvinia

Clear Ox-tail Soup à la Barnegat

Cheese Straws

Olives

Celery

Stuffed Salmon à la Gimo

Béarnaise Sauce

Cucumber Salad

Sweetbreads with Mushrooms à la Parisienne

Garnished Saddle of Mutton

Currant Jelly

Marbles of Potatoes with Butter String Beans

Swan à la Rivergreen

Orange Grape Salad à la Evelyn

Love Peaches à la Blossom with Bomb à la Printanière

Fruit

Coffee

Fancy Cakes

M E N U

Dinner

Caviar in Artichokes à la Russe

Mock-Turtle Soup à la Octavious

Celery

Cheese Straws

Radishes

Olives

Chaudfroid Salmon with Lobster à la Ericsson Hammond

Cucumber Salad

Aurorian Sauce

Stuffed Mushrooms à la Périgord

Suprême Sauce

Boned Stuffed Capon

Currant Jelly

Giblet Sauce

Potatoes

String Beans

Cutlet of Sweetbreads à la Theodoria

Apple Lettuce Salad à la Julienne

Frozen Almond Soufflé with Meringue à la Violet

Cake

Coffee

Fruit

M E N U

Dinner

Smoked Salmon Sandwiches à la Diana

Consommé à la Baraguine

Cheese Biscuits

Olives

Celery

Radishes

Halibut with Oyster Crabs à la Gimo

Béarnaise Sauce

Tomato Cucumber Salad

Mousse of Chicken à la Ericsson Hammond

Mushroom Sauce

Roast Spring Lamb

Potatoes

Mint Sauce

Spinach

Artichoke Salad with Tongue à la Tyra

Pineapple Ice Cream à la Mabel

Cake

Coffee

Fruit

M E N U

Dinner

Caviar in Tomato à la Brunnhild

Beet Soup à la Russe

Croûtons

Olives

Radishes

Striped Bass à la Alexandria

Cucumber Salad

Hollandaise Sauce

Braised Celery à la Marcellus
with Chicken in Suprême Sauce

Glazed Boiled Smoked Tongue à la Garnish

Timbale of Spinach

Potato Gratin

Currant Sauce

Broiled Squabs with Cress à la Righarth

Salad Chartreuse of Asparagus à la Ericsson Hammond

Brick Ice Cream Raspberry Favorita

Cake

Coffee

Fruit

M E N U

Dinner

Stuffed Anchovy à la Prince Carl

Consommé à la Octavious

Cheese Sandwiches

Celery

Olives

Striped Bass à la Ericsson Hammond

Cucumber Beet Salad Hollandaise Sauce

Sweetbreads à la Parisienne

Brown Truffle Sauce

Roast Guinea Hen

Hot Currant Sauce

Potatoes

Peas

Wild Rice

Banana Salad with Pimento Cheese à la Valentine

Crackers

Strawberry Savarin with Vanilla Ice Cream à la Hildur Alexandra

Cake

Coffee

Fruit

M E N U

Dinner

Russian Caviar à la Yvonne

Green Turtle Soup

Celery

Cheese Straws

Olives

Fillet of Sole à la Signora

Lobster Sauce

Potato Beet Salad

Stuffed Spinach with Chicken à la Spinelli

Hollandaise Sauce

Roast Loin of Spring Lamb

Potatoes

String Beans

Mint Sauce

Roast Pheasant à la Bretonnaise

English Bread Sauce

Celery Tomato Salad à la Hilmar

Assorted Ice Creams à la Napoleon

Cake

Coffee

Fruit

M E N U

Dinner

Caviar in Snow à la Ericsson Hammond

Chicken Cream Soup à la Victoria

Croûtons

Celery

Olives

Stuffed Fillet of Salmon with Lobster à la Gimo

Newburg Sauce

Celery Beet Salad à la Walde

Artichokes with Sweetbread à la Hollandaise

Roast Chicken à la Garnie

Peas

Potato Croquettes Hedgehog

Asparagus Salad with Smoked Tongue à la Thelma

Tutti Frutti Pudding à la Alaska with Frozen Cream

Assorted Cakes

Coffee

Fruit

M E N U

Dinner

Caviar in Celery à la Octavious

Beef Soup à la Julienne

Olives

Cheese Straws

Radishes

Stuffed Shad with Crab à la Hammond

Cucumber Beet Salad

Béarnaise Sauce

Chicken Force Cutlet à la Antoinetta

Truffle Sauce

Roast Beef à la New York

Yorkshire Pudding

Potatoes

String Beans

Roast Prairie Hen à la Woodrow

Orange Grape Salad à la Evelyn

Pistachio Mousse à la Erland

Fruit Sauce

Cake

Coffee

Fruit

M E N U

Dinner

Lobster with Olives à la Maximilian

Consommé with Profiteroles à la Erikzen

Cheese Straws

Celery

Olives

Steamed Halibut à la Maude

Cucumber Salad

Hollandaise Sauce

Timbale of Sweetbread à la Boyde

White Truffle Sauce

Beef à la Yorkshire

Potatoes

Spinach

Horseradish Sauce

Chicken Galantine with Asparagus à la Ericsson Hammond

Lettuce Salad

Orange Cake à la Ericsson Hammond

Vanilla Ice Cream

Coffee

Fruit

M E N U

Dinner

Oyster Crab Sandwiches à la Bergère

Ox-tail Soup à l'Anglaise

Cheese Crackers

Celery

Olives

Stuffed Salmon à la Gimo

Lobster Sauce

Cucumber Tomato Salad

Mousse of Carrots à la Ericsson Hammond

Newburg of Sweetbread

Boned Roast Turkey

Mashed Potatoes

Peas

Cranberry Sauce

Aspic of Mocha Pâte de Foie-gras à la Walde

Lettuce Tomato Salad

Frozen Chocolate Mousse With Cream à la Anna Katrina

Cake

Coffee

Fruit

M E N U

Dinner

Sandwich with Artichokes à la Gimo

Consommé Printanière à la Royale

Cheese Straws

Celery

Olives

Stuffed Smelts with Crab à la Henrietta

Cucumber Salad

Hollandaise Sauce

Vol-au-vent with Sweetbreads à la Parisienne

Boned Stuffed Leg of Lamb à la Ericsson Hammond

Potatoes

Mint Sauce

Peas

Glazed Breast of Chicken à la Européenne

Alligator Pear Salad à la Muriel

Frozen Maple Soufflé à la Ericsson Hammond

Marshmallow Sauce

Cake

Coffee

Fruit

M E N U

Dinner

Stuffed Egg with Ham Chaudfroid à la Agatha

Consommé à la Walde

Cheese Straws

Olives Celery Radishes

Lobster à la Parisienne

Sweetbreads with String Beans à la Barnegat

Newbourg Sauce

Garnished Saddle of Mutton

Hot Currant Sauce

String Beans Potatoes

Sweet Potatoes Southern Style

Stuffed Pears with Philadelphia Cream Cheese

à la Ericsson Hammond

Lettuce Salad

Vanilla Ice Cream in Meringue Border

à la Ericsson Hammond

Thirteen-Layer Chocolate Cake

Coffee Fruit

M E N U

Luncheon

Sandwich aux Goose Livers à la Sausage

Consommé in Cups à la Madrilene

French Toast

Celery

Olives

Cheese Soufflé

Sweetbread in Pastry à la Barnegat

Newburg Sauce

Marbles of Potatoes Peas

Banana Salad with Cream Cheese

à la Valentino

Aspic of Peach à la Bavaroise

Cake

Coffee

Fruit

M E N U

Luncheon

Egg Sandwich with Anchovy à la St. James

Chicken Broth in Cups à la Edward

Celery Olives

Muffin Chocolate Toast

Stuffed Smelts in Aspic à la Gimo

Cucumber Salad Aurorian Sauce

Lamb Cutlets à la Julienne

Potatoes Saratoga Peas

Timbales of Roquefort Cheese in Tomato Aspic

Lettuce Salad

Orange Ice à la Surprise

Cake Coffee Fruit

M E N U

Luncheon

Stuffed Eggs with Smoked Salmon à la Zomza

Cream of Asparagus in Cups à la Joel

Celery

Croûtons

Olives

Chicken Timbales à la Tyra

Sauce à la Hollandaise

Lamb Chops à la Parisienne

Peas

Potato Croquettes

Philadelphia Cream Cheese à la Victoria

Jerusalem Artichoke Salad à la Aurorian

Perfect Angel à la Irene

Cake

Coffee

Fruit

M E N U

Luncheon

Grapefruit

Clear Tomato Soup in Cups à la Maria

Pop-overs

Chocolate

Toast

Olives

Celery

Egg à la Victoria

Broiled Chicken

Potatoes

Currant Jelly

Peas

Tomato Salad with Cream Cheese à la Hammond

Cream bomb à la Printanière in Glasses

Fruit

Cake

Coffee

M E N U

Luncheon

Smoked Salmon Sandwiches à la Roy

Oyster Broth in Cups à la Brigitta

Celery

Olives

Cheese Crackers

Baking Powder Biscuits

Chocolate

Egg in Casserole with Mushrooms à la Ericsson Hammond

Broiled Squabs on Toast

Peas

Potatoes

Chicken Salad à la Mathilda

Almond Biscuit à la Walde

Cakes

Fruit

Coffee

M E N U

Luncheon

Caviar Sandwiches à la Hildur Alexandra

Cream Lettuce Soup in Cups à la Mathilda

Celery

Hot Bread

Olives

Toast

Chocolate

Egg in Croustades à la Sauterne

Chicken à la Casserole

Potatoes

Rice Croquettes

Beetroot Salad with Pâte de Foie-gras à la Gertrude

Frozen Rice Soufflé à la Walde

Fruit Sauce

Cake

Coffee

Fruit

M E N U

Luncheon

Crab Cocktail à la Aurorian

Chicken Asparagus Soup in Cups

Olives

Celery

Muffin

Toast

Sweetbreads with Mushrooms à la Parisienne
Bordelaise Sauce

Fillet of Beef à la Nemours

String Beans

Allemande Sauce

Potatoes

Cucumber Salad with Cheese à la Jeanetta

Almond Chartreuse in Aspic à la Eldora

Cake

Coffee

Fruit

M E N U

Luncheon

Egg Sandwiches with Cheese à la Blenda

Cream of Tomato in Cups à la Ruth

Radishes

Olives

Biscuit

Chocolate

Toast

Eggs à la Suisse

Chicken Croquettes

Saratoga Chips

Suprême Sauce

Peas

Lobster Salad in Aspic à la Lilian

Bah-Bah Pudding à la Ericsson Hammond

Cold Foam Sauce

Coffee

Fruit

M E N U

Luncheon

Rolled Crab Sandwiches à la Algote

Bouillon in Cups

Cheese Straws

Celery

Hot Breads

Olives

Chocolate

Broiled Sardines on Toast with Butter à la Gimo

Fillet of Beef à la Chateaubriand

Bordelaise Sauce

Peas

Potatoes

Tongue à la Printanière

Salad à la Claudia

Love Peaches with Whipped Cream à la Blossom

Cake

Coffee

Fruit

M E N U

Luncheon

Ribbon Tongue Sandwiches

Hot Consommé in Cups with Egg à la Walde

Toast

Celery

Muffins

Olives

Chocolate

Patties with Sweetbreads à la Suprême

Squabs in Pastry à la Barnegat

Peas

Potatoes

Currant Jelly

Egg Salad à la Victorian

Savarin with Apple à la Adèle

Frozen Cream

Fruit

Coffee

.

M E N U

Luncheon

Anchovy Olive Sandwiches à la Lethunia

Cold Beet Soup in Cups à la Valdemar

Cheese Crackers Radishes

Celery

Broiled Sweetbreads

Mushroom Sauce on Toast with Shirred Butter

Lamb Chops à la Ducele

Peas Potatoes

Egg in Aspic à la Royale

Apple Salad with Grapes à la Gimo

Thousand Leaf Cakes à la Sultana

Vanilla Ice Cream

Fruit Coffee

M E N U

Luncheon

Caviar in Egg à la Lloyd George

Consommé in Cups à l'Italienne

Olives

Celery

Eggs in Aspic with Chaudfroid of Mayonnaise

Tongue with Mushrooms à la Casserole

Spinach Timbales

Potatoes

Cheese Straws

Cucumber Beet Salad à la Gerda

Bavarian of Apple à la Ericsson Hammond

Cake

Coffee

Fruit

M E N U

Luncheon

Cucumber Sandwich with Smoked Salmon à la Gustaf

Consommé à la Kursaal in Cups

Cheese Straws

Olives

Muffins

Chocolate

Celery

Egg Cutlet à la Winifred

Hollandaise Sauce

Lamb à la Navarin

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Saratoga Chips

Lobster Salad in Shell à la Ericsson Hammond

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Frozen Sauce

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